



### Dear Tyler,

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





### Central Coast

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





# Member Benefits

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



Prepared especially for Gold Member

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





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### PAIRED BEST WITH: Red Wine

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





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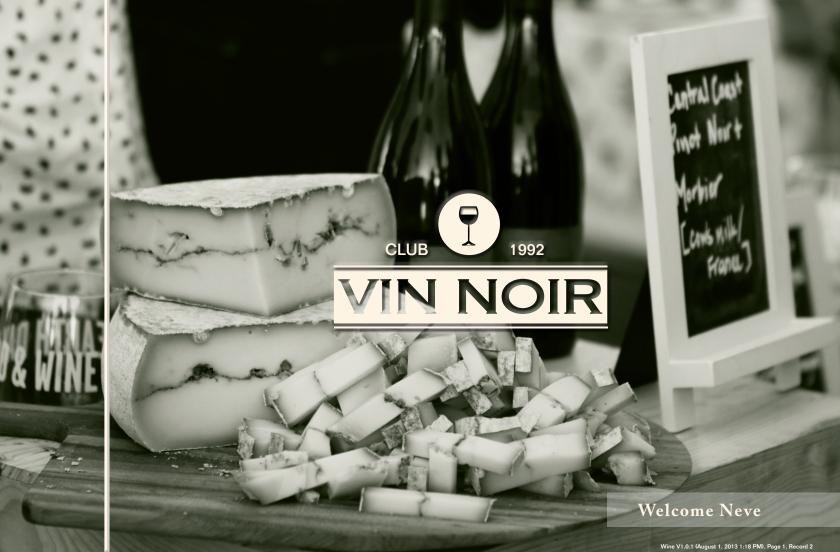
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### Dear Neve,

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





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Prepared especially for Gold Member

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





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### PAIRED BEST WITH:

White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced
1 large onion	garlic, cook over low heat, stirring frequently for 15 minutes, or until
1 garlic clove, minced	the onion is transparent. Add pork and raise heat to high. Cook for
1 pound ground pork	7 minutes until pork is browned.
¼ cup dry white wine	2. Add wine and boil until nearly evaporated. This will take about
1⅓ cups chicken stock	8 minutes. Add chicken stock, thyme, rosemary, and simmer until the
1 teaspoon chopped thyme	liquid is reduced to approximately half of the original volume.
1 pound orecchiette	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes.
¾ cup fontinella	Drain pasta and add to the skillet along with the fontinella cheese.
	Cook over moderate heat until the sauce is thick and creamy. Transfer
	to warm bowls and serve immediately.





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### Dear Brennan,

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





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Prepared especially for Gold Member

Brennan Hunter 425 Vandervoort Av. San Jose, CA 65912





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### **ONION SOUP**



### PAIRED BEST WITH:

White Wine

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





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Dear Gillian,

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





## Sonoma Valley

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# Member Benefits

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Prepared especially for Platinum Member

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





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INGREDIENTS

12 oz. dry chorizo sausag 4 cups dry red wine 6 garlic cloves 4 bay leaves

½ teaspoon cayenne pep

### **CHORIZO IN RED WINE**



### PAIRED BEST WITH:

	DIRECTIONS		
ge	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and		
	simmer over low heat, turning chorizo once, until they are plump,		
	about 15 minutes. Let stand for 5 minutes.		
per	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick.		
	Return the chorizo slices to the skillet and simmer over low heat for		
	about 5 minutes.		
	3. Transfer the chorizo slices to a shallow serving bowl and pour in		
	enough of the remaining liquid to reach halfway up the side of the		
	bowl. Serve with a good red wine.		

Red Wine





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### Welcome!

Dear Urielle,

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





## Sonoma Valley

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# Member Benefits

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



Prepared especially for Silver Member

Urielle Best 4103 Pennsylvania St. San Diego, CA 42047





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### PAIRED BEST WITH: Red Wine

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





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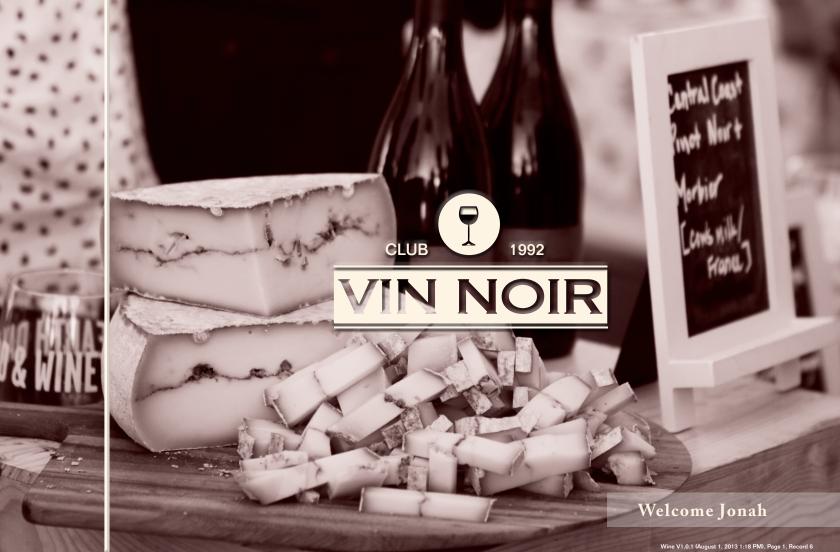
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### Welcome!

Dear Jonah,

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





## Sonoma Valley

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Prepared especially for Silver Member

Jonah Humphrey 1962 Broome Rd. Los Angeles, CA 78407





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### PAIRED BEST WITH: Red Wine

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





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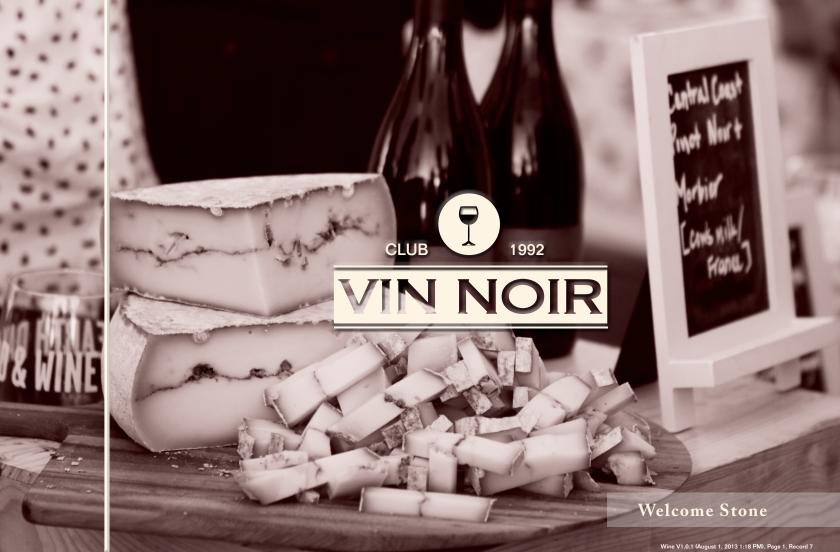








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### Welcome!

Dear Stone,

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





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### Prepared especially for Platinum Member

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





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INGREDIENTS



### PAIRED BEST WITH: Red Wine

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rd. Continue to whisk				
a. Continue to whisk				

1. Gently toss the sliced plum tomatoes and feta together in
a large salad bowl.
2. Divide the salad mixture among four plates.
3. Whisk together the vinegar, honey, and mustard. Continue to whisk
the mixture while adding the oil, pouring in a slow and steady stream.
4. Drizzle the vinaigrette over each salad and serve.





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# Welcome!

Dear Wang,

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





# Central Coast

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Prepared especially for Silver Member

Wang Reid 518 Stryker Road Anaheim, CA 76527





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## Red Wine PAIRED BEST WITH:

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





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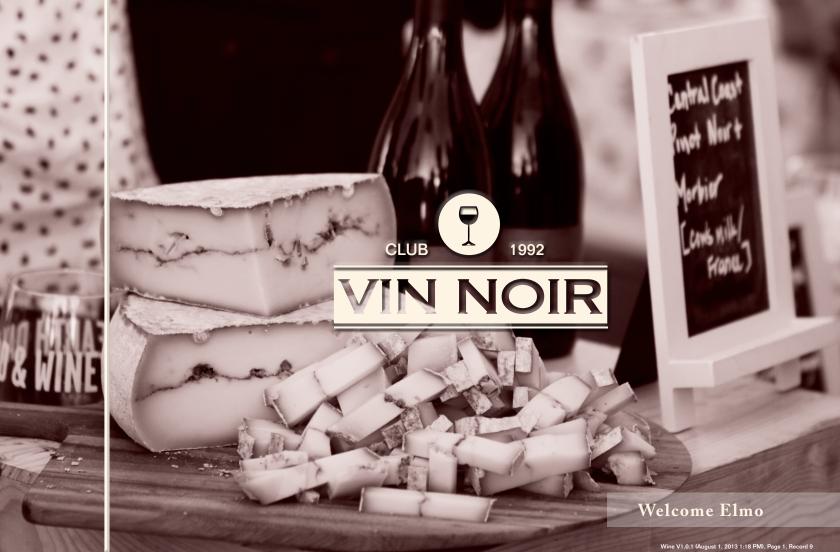






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# Welcome!

Dear Elmo,

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





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Prepared especially for Silver Member

Elmo Finch 4527 Park Avenue Los Angeles, CA 17028





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## PAIRED BEST WITH:

Rod	Wine

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





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# Welcome!

# Dear Darryl,

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Prepared especially for Silver Member

Darryl Villarreal 8834 Boulevard St. Los Angeles, CA 11701





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## PAIRED BEST WITH:

Rod	Wine

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





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