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VIN NOIR
Welcome Tyler



Welcome!

Dear Tyler,

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





Central Coast

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





Member Benefits

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



Prepared especially for Gold Member

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



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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

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

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Welcome Neve



Welcome!

Dear Neve,

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





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Prepared especially for Gold Member

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



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Brennan



Welcome!

Dear Brennan,

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





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Prepared especially for Gold Member

Brennan Hunter
425 Vandervoort Av.
San Jose, CA 65912

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Gillian



Welcome!

Dear Gillian,

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





Sonoma Valley

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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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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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



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Welcome Urielle



Welcome!

Dear Urielle,

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





Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Urielle Best
4103 Pennsylvania St.
San Diego, CA 42047



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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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



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VIN NOIR
Welcome Jonah



Welcome!

Dear Jonah,

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





Sonoma Valley

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Prepared especially for Silver Member

Jonah Humphrey
1962 Broome Rd.
Los Angeles, CA 78407



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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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





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VIN NOIR
Welcome Stone



Welcome!

Dear Stone,

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





Sonoma Valley

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Prepared especially for Platinum Member

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



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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

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

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Welcome Wang



Welcome!

Dear Wang,

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





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Prepared especially for Silver Member

Wang Reid
518 Stryker Road
Anaheim, CA 76527



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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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VIN NOIR
Welcome Elmo



Welcome!

Dear Elmo,

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Prepared especially for Silver Member

Elmo Finch
4527 Park Avenue
Los Angeles, CA 17028





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Recipe

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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VIN NOIR
Welcome Darryl



Welcome!

Dear Darryl,

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





Central Coast

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





Member Benefits

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



Prepared especially for Silver Member

Darryl Villarreal
8834 Boulevard St.
Los Angeles, CA 11701



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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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



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VIN NOIR
Welcome Jolie



Welcome!

Dear Jolie,

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





Sonoma Valley

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





Member Benefits

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



Prepared especially for Gold Member

Jolie Shaw
1168 Avenue Road
San Diego, CA 676



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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

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

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VIN NOIR
Welcome Imogene



Welcome!

Dear Imogene,

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





Napa Valley

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





Member Benefits

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Prepared especially for Gold Member

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



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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

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

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VIN NOIR
Welcome Anika



Welcome!

Dear Anika,

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





Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Anika Hicks
2465 Brighton Av. Ap #174
San Fransisco, CA 98073



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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VIN NOIR
Welcome Ruby



Welcome!

Dear Ruby,

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





Sonoma Valley

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Member Benefits

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



Prepared especially for Platinum Member

Ruby Ford
9995 Tillary Av.
Oakland, CA 97472



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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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

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VIN NOIR
Welcome Emi



Welcome!

Dear Emi,

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





Sonoma Valley

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Prepared especially for Platinum Member

Emi Blevins
6567 Bushwick St.
Anaheim, CA 65834



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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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



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VIN NOIR
Welcome Burton



Welcome!

Dear Burton,

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





Napa Valley

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





Member Benefits

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Prepared especially for Gold Member

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

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Macey



Welcome!

Dear Macey,

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





Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Macey Knapp
2219 Bleecker Street
San Jose, CA 59882



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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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

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CLUB
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VIN NOIR
Welcome Brent



Welcome!

Dear Brent,

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





Central Coast

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Member Benefits

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



Prepared especially for Silver Member

Brent Walsh
8255 Pierrepont St.
Rancho Cucamonga, CA 82569



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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

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

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Welcome Yardley



Welcome!

Dear Yardley,

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





Central Coast

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





Member Benefits

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Prepared especially for Gold Member

Yardley Abbott
4575 Flatlands Road
Rancho Cucamonga, CA 79634



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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Tanya



Welcome!

Dear Tanya,

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





Napa Valley

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Prepared especially for Silver Member

Tanya Carroll
5095 Russell Road
Riverside, CA 81687



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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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

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VIN NOIR
Welcome Troy



Welcome!

Dear Troy,

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





Central Coast

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Prepared especially for Gold Member

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



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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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

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VIN NOIR
Welcome James



Welcome!

Dear James,

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





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Prepared especially for Gold Member

James Weaver
9010 Concord St.
Rancho Cucamonga, CA 98939



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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

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

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VIN NOIR
Welcome Graiden



Welcome!

Dear Graiden,

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





Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

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



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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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





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VIN NOIR
Welcome Jada



Welcome!

Dear Jada,

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





Central Coast

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Prepared especially for Gold Member

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



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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VIN NOIR
Welcome Belle



Welcome!

Dear Belle,

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





Sonoma Valley

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





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Prepared especially for Platinum Member

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



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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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



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VIN NOIR
Welcome Gemma



Welcome!

Dear Gemma,

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





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Prepared especially for Silver Member

Gemma Forbes
6304 Rost Street
San Jose, CA 74431



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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

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



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CLUB
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VIN NOIR
Welcome Murphy



Welcome!

Dear Murphy,

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





Napa Valley

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





Member Benefits

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



Prepared especially for Silver Member

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



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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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

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VIN NOIR
Welcome Eliana



Welcome!

Dear Eliana,

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





Central Coast

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Member Benefits

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Prepared especially for Gold Member

Eliana Lang
2122 Glen Rd.
Oakland, CA 68913



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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions,
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 400º 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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VIN NOIR
Welcome Roary



Welcome!

Dear Roary,

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





Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Roary Dorsey
5628 Flatlands Street
Long Beach, CA 79536



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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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VIN NOIR
Welcome Priscilla



Welcome!

Dear Priscilla,

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





Napa Valley

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Member Benefits

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



Prepared especially for Gold Member

Priscilla Johnson
1580 Brighton Rd.
San Diego, CA 16973



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Kim



Welcome!

Dear Kim,

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





Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Kim Montgomery
8089 Seaview Avenue
Riverside, CA 24747



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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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

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CLUB
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VIN NOIR
Welcome Wallace



Welcome!

Dear Wallace,

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





Sonoma Valley

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





Member Benefits

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



Prepared especially for Gold Member

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



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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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

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VIN NOIR
Welcome Selma



Welcome!

Dear Selma,

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





Central Coast

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





Member Benefits

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



Prepared especially for Platinum Member

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





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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Alvin



Welcome!

Dear Alvin,

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





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Prepared especially for Gold Member

Alvin Ware
1766 Bedell Rd.
Santa Ana, CA 94902



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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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



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VIN NOIR
Welcome Tucker



Welcome!

Dear Tucker,

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





Napa Valley

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





Member Benefits

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



Prepared especially for Platinum Member

Tucker Reid
8425 Dictum Avenue
San Diego, CA 76327



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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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





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VIN NOIR
Welcome Ima



Welcome!

Dear Ima,

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





Napa Valley

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Member Benefits

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



Prepared especially for Silver Member

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



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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Colby



Welcome!

Dear Colby,

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





Central Coast

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





Member Benefits

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Prepared especially for Platinum Member

Colby Madden
4022 Townsend Road
Anaheim, CA 15599



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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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

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VIN NOIR
Welcome Aaron



Welcome!

Dear Aaron,

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





Central Coast

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Member Benefits

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



Prepared especially for Gold Member

Aaron Goff
7641 Hendrickson Avenue
Sacramento, CA 7187



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Debra



Welcome!

Dear Debra,

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





Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Debra Diaz
928 Devon St.
San Jose, CA 98613



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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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





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VIN NOIR
Welcome Yen



Welcome!

Dear Yen,

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





Central Coast

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Member Benefits

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

Yen Medina
5172 Paerdegat Road
Rancho Cucamonga, CA 88329

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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



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CLUB
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VIN NOIR
Welcome Jeremy



Welcome!

Dear Jeremy,

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





Sonoma Valley

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





Member Benefits

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Prepared especially for Platinum Member

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



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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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CLUB
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VIN NOIR
Welcome Upton



Welcome!

Dear Upton,

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





Central Coast

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Member Benefits

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Prepared especially for Silver Member

Upton Merritt
5948 Hemlock Road
San Fransisco, CA 93235

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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



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CLUB
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VIN NOIR
Welcome Nerea



Welcome!

Dear Nerea,

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





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Prepared especially for Gold Member

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



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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



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CLUB
1992
VIN NOIR
Welcome Urielle



Welcome!

Dear Urielle,

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





Sonoma Valley

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





Member Benefits

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



Prepared especially for Gold Member

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



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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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





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VIN NOIR
Welcome Anthony



Welcome!

Dear Anthony,

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





Napa Valley

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Member Benefits

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Prepared especially for Gold Member

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



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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

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

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CLUB
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VIN NOIR
Welcome Hanae



Welcome!

Dear Hanae,

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





Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

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



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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions,
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 400º 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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VIN NOIR
Welcome Blake



Welcome!

Dear Blake,

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





Sonoma Valley

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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

Blake Spencer
9599 Humboldt Av.
Rancho Cucamonga, CA 68210



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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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



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Welcome Karyn



Welcome!

Dear Karyn,

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





Napa Valley

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





Member Benefits

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Prepared especially for Gold Member

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



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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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



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CLUB
1992
VIN NOIR
Welcome Tanner



Welcome!

Dear Tanner,

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





Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Tanner Vasquez
4997 Willow Road
San Fransisco, CA 13235



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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions,
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 400º 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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CLUB
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VIN NOIR
Welcome Melvin



Welcome!

Dear Melvin,

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





Central Coast

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





Member Benefits

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



Prepared especially for Platinum Member

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



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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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

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CLUB
1992
VIN NOIR
Welcome Solomon



Welcome!

Dear Solomon,

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





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Prepared especially for Platinum Member

Solomon Acosta
2914 Snediker St.
Riverside, CA 10050



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Teegan



Welcome!

Dear Teegan,

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





Central Coast

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





Member Benefits

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



Prepared especially for Platinum Member

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



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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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

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CLUB
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VIN NOIR
Welcome Perry



Welcome!

Dear Perry,

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





Sonoma Valley

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





Member Benefits

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



Prepared especially for Silver Member

Perry Cardenas
8996 Hamilton Rd.
Anaheim, CA 64431



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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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





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CLUB
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VIN NOIR
Welcome Hamish



Welcome!

Dear Hamish,

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





Sonoma Valley

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Member Benefits

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



Prepared especially for Gold Member

Hamish Randolph
4683 Humboldt Street
Los Angeles, CA 78412



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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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





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CLUB
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VIN NOIR
Welcome Dean



Welcome!

Dear Dean,

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





Sonoma Valley

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Prepared especially for Platinum Member

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



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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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

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VIN NOIR
Welcome Christine



Welcome!

Dear Christine,

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





Central Coast

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Member Benefits

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Prepared especially for Gold Member

Christine Robbins
8385 Shore Street
Sacramento, CA 53362



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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions,
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 400º 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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VIN NOIR
Welcome Raphael



Welcome!

Dear Raphael,

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





Sonoma Valley

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Member Benefits

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



Prepared especially for Gold Member

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

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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





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CLUB
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VIN NOIR
Welcome Christine



Welcome!

Dear Christine,

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





Napa Valley

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





Member Benefits

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Prepared especially for Platinum Member

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



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Recipe

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PAIRED BEST WITH: Red Wine

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



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CLUB
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VIN NOIR
Welcome Berk



Welcome!

Dear Berk,

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





Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

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



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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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





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CLUB
1992
VIN NOIR
Welcome Amery



Welcome!

Dear Amery,

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





Central Coast

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Prepared especially for Gold Member

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



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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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



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VIN NOIR
Welcome Bryar



Welcome!

Dear Bryar,

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





Sonoma Valley

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





Member Benefits

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



Prepared especially for Gold Member

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



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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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

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VIN NOIR
Welcome Travis



Welcome!

Dear Travis,

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





Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

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



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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VIN NOIR
Welcome Rudyard



Welcome!

Dear Rudyard,

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





Central Coast

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





Member Benefits

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



Prepared especially for Platinum Member

Rudyard Tyler
8663 Locust Av.
Sacramento, CA 5896



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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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



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VIN NOIR
Welcome Unity



Welcome!

Dear Unity,

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





Napa Valley

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





Member Benefits

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



Prepared especially for Gold Member

Unity Hardin
6608 Barbey Av.
Bakersfield, CA 51459



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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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



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VIN NOIR
Welcome Joseph



Welcome!

Dear Joseph,

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





Sonoma Valley

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Prepared especially for Gold Member

Joseph Herman
1255 Fayette Rd.
San Diego, CA 76184



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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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CLUB
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VIN NOIR
Welcome Emmanuel



Welcome!

Dear Emmanuel,

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





Central Coast

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Member Benefits

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Prepared especially for Silver Member

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



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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

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



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VIN NOIR
Welcome Maxwell



Welcome!

Dear Maxwell,

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





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Prepared especially for Silver Member

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



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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Brynn



Welcome!

Dear Brynn,

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





Central Coast

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Prepared especially for Platinum Member

Brynn Duran
6851 Dean St. Ap #918
Bakersfield, CA 82656



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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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





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VIN NOIR
Welcome Jelani



Welcome!

Dear Jelani,

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





Sonoma Valley

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





Member Benefits

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



Prepared especially for Gold Member

Jelani Mendoza
623 Avenue Rd.
San Fransisco, CA 68814



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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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VIN NOIR
Welcome Alexander



Welcome!

Dear Alexander,

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





Sonoma Valley

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Member Benefits

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



Prepared especially for Platinum Member

Alexander Casey
9336 20th Street
San Fransisco, CA 36489



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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in
2 ounces crumbled feta cheese	a large salad bowl.
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk
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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VIN NOIR
Welcome Darryl



Welcome!

Dear Darryl,

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





Central Coast

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





Member Benefits

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



Prepared especially for Silver Member

Darryl Baker
6259 3rd Street
Los Angeles, CA 80857



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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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

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VIN NOIR
Welcome Tyler



Welcome!

Dear Tyler,

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





Central Coast

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Member Benefits

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



Prepared especially for Gold Member

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

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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

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VIN NOIR
Welcome Rhiannon



Welcome!

Dear Rhiannon,

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





Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

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



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Rosalyn



Welcome!

Dear Rosalyn,

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





Central Coast

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





Member Benefits

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

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



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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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CLUB
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VIN NOIR
Welcome Rhoda



Welcome!

Dear Rhoda,

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





Napa Valley

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





Member Benefits

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Prepared especially for Gold Member

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



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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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



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CLUB
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VIN NOIR
Welcome Yeo



Welcome!

Dear Yeo,

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





Central Coast

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Prepared especially for Gold Member

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



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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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





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CLUB
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VIN NOIR
Welcome Liberty



Welcome!

Dear Liberty,

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





Central Coast

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





Member Benefits

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



Prepared especially for Gold Member

Liberty Christensen
7894 Prospect Avenue
San Jose, CA 45759



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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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VIN NOIR
Welcome Abdul



Welcome!

Dear Abdul,

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





Central Coast

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Member Benefits

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



Prepared especially for Platinum Member

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



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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

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

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Welcome Isadora



Welcome!

Dear Isadora,

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





Napa Valley

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





Member Benefits

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



Prepared especially for Silver Member

Isadora Gamble
5897 15th Street
San Jose, CA 94983



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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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



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VIN NOIR
Welcome Micah



Welcome!

Dear Micah,

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





Napa Valley

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Member Benefits

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Prepared especially for Silver Member

Micah Rosa
1362 Brighton Avenue
Riverside, CA 48933



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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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VIN NOIR
Welcome Grace



Welcome!

Dear Grace,

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





Napa Valley

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Member Benefits

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Prepared especially for Silver Member

Grace Fowler
2782 Bergen Avenue
San Luis Obispo, CA 14039



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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Sean



Welcome!

Dear Sean,

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





Sonoma Valley

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





Member Benefits

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



Prepared especially for Gold Member

Sean Manning
9318 Polhemus Rd.
San Jose, CA 52175



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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions,
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 400º 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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VIN NOIR
Welcome Mannix



Welcome!

Dear Mannix,

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





Central Coast

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Member Benefits

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Prepared especially for Silver Member

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

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

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

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VIN NOIR
Welcome Howard



Welcome!

Dear Howard,

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





Central Coast

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Member Benefits

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Prepared especially for Silver Member

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

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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VIN NOIR
Welcome Demetrius



Welcome!

Dear Demetrius,

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





Sonoma Valley

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





Member Benefits

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Prepared especially for Gold Member

Demetrius Acosta
2292 Webster Road
Oakland, CA 93696



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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



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CLUB
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VIN NOIR
Welcome Erica



Welcome!

Dear Erica,

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





Napa Valley

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





Member Benefits

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

Erica Mcmillan
7368 Washington St.
Los Angeles, CA 3155



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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

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



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CLUB
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VIN NOIR
Welcome Brendan



Welcome!

Dear Brendan,

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





Sonoma Valley

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





Member Benefits

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



Prepared especially for Platinum Member

Brendan Rodriquez
5879 Grove Avenue
Rancho Cucamonga, CA 70133



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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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

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Welcome Desiree



Welcome!

Dear Desiree,

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





Napa Valley

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Prepared especially for Platinum Member

Desiree Jefferson
4802 58th Rd.
Anaheim, CA 14615



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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Pamela



Welcome!

Dear Pamela,

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





Central Coast

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





Member Benefits

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Prepared especially for Silver Member

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



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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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VIN NOIR
Welcome Talon



Welcome!

Dear Talon,

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





Napa Valley

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Member Benefits

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Prepared especially for Silver Member

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



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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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



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VIN NOIR
Welcome Dalton



Welcome!

Dear Dalton,

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





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



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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions,
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 400º 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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VIN NOIR
Welcome Thaddeus



Welcome!

Dear Thaddeus,

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





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



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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



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CLUB
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VIN NOIR
Welcome Grace



Welcome!

Dear Grace,

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





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Member Benefits

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Prepared especially for Silver Member

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



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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

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

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VIN NOIR
Welcome Christopher



Welcome!

Dear Christopher,

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





Sonoma Valley

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





Member Benefits

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Prepared especially for Silver Member

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



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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

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

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VIN NOIR
Welcome Aurelia



Welcome!

Dear Aurelia,

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





Central Coast

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





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Prepared especially for Platinum Member

Aurelia Fowler
9271 Avenue Avenue
Bakersfield, CA 10694





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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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



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CLUB
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VIN NOIR
Welcome Kasper



Welcome!

Dear Kasper,

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





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Prepared especially for Platinum Member

Kasper Valenzuela
5296 Anthony Ave
Bakersfield, CA 79015



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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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

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VIN NOIR
Welcome Zelda



Welcome!

Dear Zelda,

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





Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

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



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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

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





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VIN NOIR
Welcome Jonas



Welcome!

Dear Jonas,

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





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



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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Erasmus



Welcome!

Dear Erasmus,

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





Napa Valley

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Prepared especially for Silver Member

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



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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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

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CLUB
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VIN NOIR
Welcome Sydnee



Welcome!

Dear Sydnee,

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





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



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Haley



Welcome!

Dear Haley,

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





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Haley Kirk
5668 Lorraine Rd.
Santa Ana, CA 16765



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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions,
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 400º 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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Welcome Zephr



Welcome!

Dear Zephr,

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





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Member Benefits

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



Prepared especially for Platinum Member

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

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Chantale



Welcome!

Dear Chantale,

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





Napa Valley

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





Member Benefits

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Prepared especially for Platinum Member

Chantale Suarez
5487 Putnam Av.
Fresno, CA 97339



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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions,
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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VIN NOIR
Welcome Seth



Welcome!

Dear Seth,

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





Napa Valley

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Prepared especially for Platinum Member

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



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Basia



Welcome!

Dear Basia,

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





Central Coast

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





Member Benefits

Thank you for being a 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

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



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Briar



Welcome!

Dear Briar,

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





Central Coast

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Member Benefits

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Prepared especially for Silver Member

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





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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Lance



Welcome!

Dear Lance,

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





Sonoma Valley

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





Member Benefits

Thank you for being a 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

Lance Lowe
121 Van St.
Oakland, CA 56661



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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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VIN NOIR
Welcome Hammett



Welcome!

Dear Hammett,

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





Napa Valley

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Member Benefits

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

Hammett Jefferson
8027 Howard St.
San Jose, CA 83071



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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

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

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VIN NOIR
Welcome Hasad



Welcome!

Dear Hasad,

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





Central Coast

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Prepared especially for Platinum Member

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



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Cleo



Welcome!

Dear Cleo,

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





Sonoma Valley

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Prepared especially for Platinum Member

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



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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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





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CLUB
1992
VIN NOIR
Welcome Denise



Welcome!

Dear Denise,

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





Sonoma Valley

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





Member Benefits

Thank you for being a 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

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



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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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



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VIN NOIR
Welcome Kelly



Welcome!

Dear Kelly,

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





Napa Valley

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





Member Benefits

Thank you for being a 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

Kelly Bean
7851 Grand Street
Riverside, CA 3646



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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

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



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CLUB
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VIN NOIR
Welcome Caleb



Welcome!

Dear Caleb,

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





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Prepared especially for Gold Member

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



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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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



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VIN NOIR
Welcome Allegra



Welcome!

Dear Allegra,

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

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





Member Benefits

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



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



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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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

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VIN NOIR
Welcome Tatum



Welcome!

Dear Tatum,

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





Central Coast

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Member Benefits

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Prepared especially for Silver Member

Tatum Howe
6632 Hall Ave
San Jose, CA 51213

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

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



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CLUB
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VIN NOIR
Welcome Beatrice



Welcome!

Dear Beatrice,

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





Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

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



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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



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CLUB
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VIN NOIR
Welcome Guinevere



Welcome!

Dear Guinevere,

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





Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

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



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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Ramona



Welcome!

Dear Ramona,

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





Central Coast

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Ramona Shepard
3604 Martin Avenue
Los Angeles, CA 57714





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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

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



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CLUB
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VIN NOIR
Welcome Christopher



Welcome!

Dear Christopher,

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





Sonoma Valley

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





Member Benefits

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

Christopher Potter
8777 Dunne St. Ap #268
Riverside, CA 56864



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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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

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VIN NOIR
Welcome Nigel



Welcome!

Dear Nigel,

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

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



Prepared especially for Platinum Member

Nigel Harvey
9112 24th St.
Riverside, CA 25940



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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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



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VIN NOIR
Welcome Gareth



Welcome!

Dear Gareth,

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





Napa Valley

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Member Benefits

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Prepared especially for Gold Member

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



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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in
2 ounces crumbled feta cheese	a large salad bowl.
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk
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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VIN NOIR
Welcome Brittany



Welcome!

Dear Brittany,

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





Central Coast

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Member Benefits

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





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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Emerald



Welcome!

Dear Emerald,

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





Napa Valley

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Member Benefits

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Prepared especially for Gold Member

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



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Colby



Welcome!

Dear Colby,

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





Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Colby Bradford
1802 Liberty St.
Sacramento, CA 98696

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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





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VIN NOIR
Welcome Bruno



Welcome!

Dear Bruno,

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





Central Coast

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Member Benefits

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



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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

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





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CLUB
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VIN NOIR
Welcome Leonard



Welcome!

Dear Leonard,

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





Napa Valley

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Prepared especially for Silver Member

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



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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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

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VIN NOIR
Welcome Jolie



Welcome!

Dear Jolie,

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





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Prepared especially for Platinum Member

Jolie Dotson
2721 Wallabout St.
Bakersfield, CA 33024



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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

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

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CLUB
1992
VIN NOIR
Welcome Gloria



Welcome!

Dear Gloria,

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





Sonoma Valley

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





Member Benefits

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



Prepared especially for Gold Member

Gloria Moore
1409 Woodrow Road
Fresno, CA 62337



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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in
2 ounces crumbled feta cheese	a large salad bowl.
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk
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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VIN NOIR
Welcome Kathleen



Welcome!

Dear Kathleen,

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





Napa Valley

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





Member Benefits

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



Prepared especially for Platinum Member

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



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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

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



Welcome!

Dear Abraham,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, 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

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



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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Kimberly



Welcome!

Dear Kimberly,

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





Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

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



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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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





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CLUB
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VIN NOIR
Welcome Sacha



Welcome!

Dear Sacha,

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





Napa Valley

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





Member Benefits

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Prepared especially for Silver Member

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

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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





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CLUB
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VIN NOIR
Welcome Serena



Welcome!

Dear Serena,

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





Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

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



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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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

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CLUB
1992
VIN NOIR
Welcome Noah



Welcome!

Dear Noah,

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





Central Coast

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





Member Benefits

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Prepared especially for Gold Member

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



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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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



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VIN NOIR
Welcome Colby



Welcome!

Dear Colby,

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





Central Coast

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Prepared especially for Platinum Member

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



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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

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

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VIN NOIR

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CLUB
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VIN NOIR
Welcome Shelley



Welcome!

Dear Shelley,

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





Central Coast

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





Member Benefits

Thank you for being a 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

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



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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions,
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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CLUB
1992
VIN NOIR
Welcome Fuller



Welcome!

Dear Fuller,

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





Sonoma Valley

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





Member Benefits

Thank you for being a 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

Fuller Rhodes
1138 Cozine St.
Rancho Cucamonga, CA 59107



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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

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CLUB
1992
VIN NOIR
Welcome Alec



Welcome!

Dear Alec,

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





Napa Valley

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





Member Benefits

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



Prepared especially for Platinum Member

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



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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



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CLUB
1992
VIN NOIR
Welcome Keane



Welcome!

Dear Keane,

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





Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

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



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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Sawyer



Welcome!

Dear Sawyer,

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





Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Sawyer Murray
8603 Bijou St.
Los Angeles, CA 4542



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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



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CLUB
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VIN NOIR
Welcome Kasper



Welcome!

Dear Kasper,

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





Sonoma Valley

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





Member Benefits

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



Prepared especially for Gold Member

Kasper Burnett
2453 Avenue Av.
Fresno, CA 66640



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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions,
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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Welcome Anthony



Welcome!

Dear Anthony,

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





Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Anthony Jenkins
7985 Preston St.
San Jose, CA 28722



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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

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

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CLUB
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VIN NOIR
Welcome Emery



Welcome!

Dear Emery,

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





Napa Valley

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Prepared especially for Gold Member

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



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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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

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CLUB
1992
VIN NOIR
Welcome Walter



Welcome!

Dear Walter,

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





Sonoma Valley

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Prepared especially for Platinum Member

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



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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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





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VIN NOIR
Welcome Giselle



Welcome!

Dear Giselle,

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





Sonoma Valley

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





Member Benefits

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



Prepared especially for Platinum Member

Giselle Duncan
8772 7th Rd. Ap #912
Sacramento, CA 87408



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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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

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CLUB
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VIN NOIR
Welcome Kiona



Welcome!

Dear Kiona,

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





Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Kiona Massey
1961 Verona Avenue
Riverside, CA 50968



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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Steel



Welcome!

Dear Steel,

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





Central Coast

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

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



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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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VIN NOIR
Welcome April



Welcome!

Dear April,

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

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





Member Benefits

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Prepared especially for Platinum Member

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



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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in
2 ounces crumbled feta cheese	a large salad bowl.
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk
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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VIN NOIR
Welcome Samantha



Welcome!

Dear Samantha,

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

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Prepared especially for Platinum Member

Samantha Rios
4940 Dodworth St.
Riverside, CA 16092



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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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



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VIN NOIR
Welcome Quintessa



Welcome!

Dear Quintessa,

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





Sonoma Valley

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Member Benefits

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Quintessa Bradford
3974 Leonard Av.
Long Beach, CA 52177



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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in
2 ounces crumbled feta cheese	a large salad bowl.
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk
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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VIN NOIR
Welcome Illiana



Welcome!

Dear Illiana,

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 Silver Member

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



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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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

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VIN NOIR
Welcome Grady



Welcome!

Dear Grady,

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





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Prepared especially for Silver Member

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



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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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CLUB
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VIN NOIR
Welcome Haviva



Welcome!

Dear Haviva,

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





Central Coast

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





Member Benefits

Thank you for being a 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

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



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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions,
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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VIN NOIR
Welcome Jana



Welcome!

Dear Jana,

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





Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

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



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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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





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VIN NOIR
Welcome Zane



Welcome!

Dear Zane,

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





Napa Valley

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





Member Benefits

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Prepared especially for Gold Member

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



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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

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

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VIN NOIR
Welcome Bryar



Welcome!

Dear Bryar,

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





Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

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

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Solomon



Welcome!

Dear Solomon,

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





Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Solomon Roberts
3060 Bay St.
Anaheim, CA 51435



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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



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CLUB
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VIN NOIR
Welcome Latifah



Welcome!

Dear Latifah,

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





Napa Valley

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





Member Benefits

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



Prepared especially for Gold Member

Latifah Lopez
3045 Eldert Av.
Rancho Cucamonga, CA 81339



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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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VIN NOIR
Welcome Thor



Welcome!

Dear Thor,

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





Central Coast

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





Member Benefits

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



Prepared especially for Platinum Member

Thor Lynch
1050 Strauss Road
San Diego, CA 22469



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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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

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CLUB
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VIN NOIR
Welcome Giacomo



Welcome!

Dear Giacomo,

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





Central Coast

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Member Benefits

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Prepared especially for Silver Member

Giacomo Hendrix
9590 Vanderbilt St. Ap #399
San Fransisco, CA 69195



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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CLUB
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VIN NOIR
Welcome Kylie



Welcome!

Dear Kylie,

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





Central Coast

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





Member Benefits

Thank you for being a 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

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



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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions,
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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VIN NOIR
Welcome Kuame



Welcome!

Dear Kuame,

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





Central Coast

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Member Benefits

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



Prepared especially for Platinum Member

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



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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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 Charissa



Welcome!

Dear Charissa,

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





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Member Benefits

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Prepared especially for Silver Member

Charissa Levy
1744 Frost Ave
San Diego, CA 52061



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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in
2 ounces crumbled feta cheese	a large salad bowl.
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk
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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Welcome Megan



Welcome!

Dear Megan,

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





Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Megan Hurley
6899 Pennsylvania Rd.
Anaheim, CA 45404



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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Summer



Welcome!

Dear Summer,

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





Central Coast

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Prepared especially for Platinum Member

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



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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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

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VIN NOIR
Welcome Florence



Welcome!

Dear Florence,

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





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Prepared especially for Platinum Member

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



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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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





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VIN NOIR
Welcome Ignacia



Welcome!

Dear Ignacia,

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





Sonoma Valley

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





Member Benefits

Thank you for being a Platinum member.
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Ignacia Sykes
8781 Grace Road
Long Beach, CA 16276

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in
2 ounces crumbled feta cheese	a large salad bowl.
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk
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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VIN NOIR
Welcome Nell



Welcome!

Dear Nell,

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





Sonoma Valley

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Member Benefits

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

Nell Brown
7352 Radde Rd.
San Fransisco, CA 96696



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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in
2 ounces crumbled feta cheese	a large salad bowl.
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk
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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VIN NOIR
Welcome Kitra



Welcome!

Dear Kitra,

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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Member Benefits

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Prepared especially for Silver Member

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



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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

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

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CLUB
1992
VIN NOIR
Welcome Blossom



Welcome!

Dear Blossom,

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





Sonoma Valley

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





Member Benefits

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

Blossom Chavez
510 Portal Ave
Sacramento, CA 85223



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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions,
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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CLUB
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VIN NOIR
Welcome Jin



Welcome!

Dear Jin,

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





Sonoma Valley

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





Member Benefits

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



Prepared especially for Gold Member

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



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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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CLUB
1992
VIN NOIR
Welcome Walker



Welcome!

Dear Walker,

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





Sonoma Valley

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Member Benefits

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



Prepared especially for Platinum Member

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



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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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



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CLUB
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VIN NOIR
Welcome Julian



Welcome!

Dear Julian,

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





Napa Valley

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





Member Benefits

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

Julian Shields
2682 Flatlands Road
Fresno, CA 88710





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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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



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VIN NOIR
Welcome Chanda



Welcome!

Dear Chanda,

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





Napa Valley

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





Member Benefits

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



Prepared especially for Silver Member

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



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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

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

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CLUB
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VIN NOIR
Welcome Abraham



Welcome!

Dear Abraham,

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





Napa Valley

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





Member Benefits

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



Prepared especially for Platinum Member

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



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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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



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CLUB
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VIN NOIR
Welcome Harper



Welcome!

Dear Harper,

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





Napa Valley

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Member Benefits

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

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



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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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

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CLUB
1992
VIN NOIR
Welcome Gavin



Welcome!

Dear Gavin,

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





Napa Valley

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Member Benefits

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

Gavin Kim
6900 Gardner Rd.
Oakland, CA 64510



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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in
2 ounces crumbled feta cheese	a large salad bowl.
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk
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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CLUB
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VIN NOIR
Welcome Lester



Welcome!

Dear Lester,

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





Central Coast

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





Member Benefits

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Prepared especially for Silver Member

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



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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in
2 ounces crumbled feta cheese	a large salad bowl.
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk
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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VIN NOIR
Welcome Haviva



Welcome!

Dear Haviva,

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





Central Coast

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





Member Benefits

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



Prepared especially for Platinum Member

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



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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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

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VIN NOIR
Welcome Martha



Welcome!

Dear Martha,

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





Central Coast

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





Member Benefits

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



Prepared especially for Silver Member

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



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Zephania



Welcome!

Dear Zephania,

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





Napa Valley

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





Member Benefits

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



Prepared especially for Silver Member

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

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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





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VIN NOIR
Welcome Logan



Welcome!

Dear Logan,

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





Central Coast

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





Member Benefits

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



Prepared especially for Gold Member

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



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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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

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VIN NOIR
Welcome Selma



Welcome!

Dear Selma,

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





Sonoma Valley

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





Member Benefits

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Prepared especially for Silver Member

Selma Everett
2477 Rockwell Road
San Luis Obispo, CA 97301



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Ignatius



Welcome!

Dear Ignatius,

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





Napa Valley

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





Member Benefits

Thank you for being a 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

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



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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



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CLUB
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VIN NOIR
Welcome Brendan



Welcome!

Dear Brendan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from 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

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





Member Benefits

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



Prepared especially for Silver Member

Brendan Burks
5810 Maple Street
Los Angeles, CA 8937



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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VIN NOIR
Welcome Kimberly



Welcome!

Dear Kimberly,

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





Central Coast

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





Member Benefits

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Prepared especially for Gold Member

Kimberly Steele
7839 Nassau Ave
Bakersfield, CA 43351



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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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





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CLUB
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VIN NOIR
Welcome Adam



Welcome!

Dear Adam,

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





Central Coast

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





Member Benefits

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



Prepared especially for Platinum Member

Adam Moon
2697 10th Road
San Diego, CA 72977



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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Joel



Welcome!

Dear Joel,

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





Sonoma Valley

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





Member Benefits

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Prepared especially for Platinum Member

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



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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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

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VIN NOIR

Welcome Lyle



Welcome!

Dear Lyle,

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





Sonoma Valley

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Prepared especially for Platinum Member

Lyle Higgins
1109 Van Rd.
San Fransisco, CA 7893



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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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



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VIN NOIR
Welcome Karyn



Welcome!

Dear Karyn,

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





Napa Valley

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





Member Benefits

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Prepared especially for Platinum Member

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



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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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VIN NOIR
Welcome Aristotle



Welcome!

Dear Aristotle,

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





Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

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



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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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

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Welcome Anthony



Welcome!

Dear Anthony,

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





Napa Valley

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Member Benefits

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

Anthony Joyner
9851 42nd Road
Santa Ana, CA 30365



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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Ainsley



Welcome!

Dear Ainsley,

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





Central Coast

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Member Benefits

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Prepared especially for Silver Member

Ainsley Dickson
7272 Beach Road
Anaheim, CA 39807

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

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

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VIN NOIR
Welcome Upton



Welcome!

Dear Upton,

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





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Member Benefits

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

Upton Rich
1959 Shore Ave
Rancho Cucamonga, CA 87041



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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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

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CLUB
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VIN NOIR
Welcome Cathleen



Welcome!

Dear Cathleen,

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





Napa Valley

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Member Benefits

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Prepared especially for Silver Member

Cathleen Hammond
9631 Minna Road
San Diego, CA 43168



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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

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



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CLUB
1992
VIN NOIR
Welcome Lavinia



Welcome!

Dear Lavinia,

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





Napa Valley

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





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

Lavinia Oneal
5499 Foster Rd.
Santa Ana, CA 51252



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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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



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VIN NOIR
Welcome Isaac



Welcome!

Dear Isaac,

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





Central Coast

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





Member Benefits

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Prepared especially for Gold Member

Isaac Whitley
873 6th Rd.
Oakland, CA 38321



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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VIN NOIR
Welcome Tiger



Welcome!

Dear Tiger,

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





Napa Valley

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Member Benefits

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Prepared especially for Gold Member

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



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Vance



Welcome!

Dear Vance,

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





Central Coast

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Prepared especially for Gold Member

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



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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



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CLUB
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VIN NOIR
Welcome Martina



Welcome!

Dear Martina,

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





Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Martina Mcgee
4940 Whale Ave
Anaheim, CA 92559



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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions,
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 400º 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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CLUB
1992
VIN NOIR
Welcome Ishmael



Welcome!

Dear Ishmael,

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





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



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Recipe

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PAIRED BEST WITH: White Wine

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



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CLUB
1992
VIN NOIR
Welcome Harding



Welcome!

Dear Harding,

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





Sonoma Valley

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





Member Benefits

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



Prepared especially for Platinum Member

Harding Lindsey
813 Beach Rd.
Anaheim, CA 61269

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in
2 ounces crumbled feta cheese	a large salad bowl.
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk
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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VIN NOIR

Welcome Daniel



Welcome!

Dear Daniel,

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 Platinum Member

Daniel Mclean
3810 Beach Ave
Anaheim, CA 75747



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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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



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VIN NOIR
Welcome Nyssa



Welcome!

Dear Nyssa,

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 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

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



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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

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

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VIN NOIR
Welcome Blair



Welcome!

Dear Blair,

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





Central Coast

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Member Benefits

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

Blair Marquez
7344 Commerce Rd.
Anaheim, CA 95966



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Chancellor



Welcome!

Dear Chancellor,

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





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Prepared especially for Gold Member

Chancellor Parrish
5134 Ellery Avenue
Long Beach, CA 13039



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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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



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VIN NOIR
Welcome Guinevere



Welcome!

Dear Guinevere,

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





Sonoma Valley

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Member Benefits

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



Prepared especially for Silver Member

Guinevere Mccullough
8162 Beach Road
Riverside, CA 31815



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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Colby



Welcome!

Dear Colby,

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





Central Coast

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Member Benefits

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Prepared especially for Silver Member

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



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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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

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VIN NOIR
Welcome Aladdin



Welcome!

Dear Aladdin,

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





Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Aladdin Mcneil
5171 Kansas Road
Oakland, CA 33763



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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Jameson



Welcome!

Dear Jameson,

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





Central Coast

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Prepared especially for Silver Member

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



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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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CLUB
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VIN NOIR
Welcome Elaine



Welcome!

Dear Elaine,

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





Sonoma Valley

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Member Benefits

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



Prepared especially for Platinum Member

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

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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Ronan



Welcome!

Dear Ronan,

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





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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

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

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VIN NOIR





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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Jane



Welcome!

Dear Jane,

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





Sonoma Valley

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Member Benefits

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



Prepared especially for Platinum Member

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



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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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

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VIN NOIR
Welcome Kaitlin



Welcome!

Dear Kaitlin,

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





Central Coast

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





Member Benefits

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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

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

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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

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VIN NOIR
Welcome Kendall



Welcome!

Dear Kendall,

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





Sonoma Valley

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





Member Benefits

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



Prepared especially for Gold Member

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



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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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

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VIN NOIR
Welcome Ginger



Welcome!

Dear Ginger,

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





Sonoma Valley

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Member Benefits

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



Prepared especially for Platinum Member

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



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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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VIN NOIR
Welcome Jade



Welcome!

Dear Jade,

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





Central Coast

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





Member Benefits

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Prepared especially for Platinum Member

Jade Ray
5895 Edwards Rd.
San Diego, CA 47395



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Hanae



Welcome!

Dear Hanae,

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





Central Coast

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Member Benefits

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Prepared especially for Silver Member

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



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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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

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VIN NOIR
Welcome Portia



Welcome!

Dear Portia,

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





Central Coast

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Prepared especially for Silver Member

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



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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



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CLUB
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VIN NOIR
Welcome Darius



Welcome!

Dear Darius,

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





Napa Valley

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





Member Benefits

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Prepared especially for Silver Member

Darius Ross
3906 Kenmore Road
Sacramento, CA 12730



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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VIN NOIR
Welcome Jelani



Welcome!

Dear Jelani,

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





Sonoma Valley

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





Member Benefits

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



Prepared especially for Platinum Member

Jelani Chapman
882 St St.
Anaheim, CA 4543



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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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VIN NOIR
Welcome Benjamin



Welcome!

Dear Benjamin,

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





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Member Benefits

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Prepared especially for Gold Member

Benjamin William
9373 Bethel St.
San Jose, CA 16224



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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

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





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VIN NOIR
Welcome Rylee



Welcome!

Dear Rylee,

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





Napa Valley

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Prepared especially for Gold Member

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



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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

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

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VIN NOIR
Welcome Adara



Welcome!

Dear Adara,

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





Central Coast

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





Member Benefits

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Prepared especially for Gold Member

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



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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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

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VIN NOIR
Welcome Tashya



Welcome!

Dear Tashya,

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





Napa Valley

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





Member Benefits

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Prepared especially for Gold Member

Tashya Hays
1924 Skidmore Road
Oakland, CA 47943

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in
2 ounces crumbled feta cheese	a large salad bowl.
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk
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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VIN NOIR
Welcome Neil



Welcome!

Dear Neil,

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





Central Coast

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Prepared especially for Platinum Member

Neil Patton
5316 Bleecker Av. Ap #140
Rancho Cucamonga, CA 99503



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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

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



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CLUB
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VIN NOIR
Welcome Karly



Welcome!

Dear Karly,

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





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Member Benefits

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Prepared especially for Gold Member

Karly Yates
827 Locust Avenue
San Jose, CA 62598

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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



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CLUB
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VIN NOIR
Welcome Thane



Welcome!

Dear Thane,

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





Napa Valley

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Prepared especially for Gold Member

Thane Horton
3828 Meserole Street
Riverside, CA 14113



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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CLUB
1992
VIN NOIR
Welcome Dana



Welcome!

Dear Dana,

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





Sonoma Valley

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





Member Benefits

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



Prepared especially for Platinum Member

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



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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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



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VIN NOIR
Welcome Yeo



Welcome!

Dear Yeo,

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





Napa Valley

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





Member Benefits

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Prepared especially for Platinum Member

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



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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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





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VIN NOIR
Welcome Thane



Welcome!

Dear Thane,

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





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Prepared especially for Platinum Member

Thane Fisher
2559 48th Avenue
San Fransisco, CA 86127



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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

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

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VIN NOIR
Welcome Charlotte



Welcome!

Dear Charlotte,

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





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Prepared especially for Platinum Member

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

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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

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VIN NOIR
Welcome Dexter



Welcome!

Dear Dexter,

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





Sonoma Valley

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Member Benefits

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



Prepared especially for Gold Member

Dexter Pitts
6610 Withers St.
Riverside, CA 17685



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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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

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CLUB
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VIN NOIR
Welcome Melissa



Welcome!

Dear Melissa,

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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Member Benefits

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Prepared especially for Gold Member

Melissa Olsen
7794 Harbor St.
Los Angeles, CA 82183



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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

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



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CLUB
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VIN NOIR
Welcome Alfreda



Welcome!

Dear Alfreda,

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





Central Coast

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





Member Benefits

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



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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

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



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CLUB
1992
VIN NOIR
Welcome Alfonso



Welcome!

Dear Alfonso,

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





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Alfonso Owens
6092 2nd Rd. Ap #742
Santa Ana, CA 41580



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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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





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CLUB
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VIN NOIR
Welcome Cadman



Welcome!

Dear Cadman,

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





Napa Valley

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





Member Benefits

Thank you for being a 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

Cadman Summers
4900 Hinsdale St.
San Fransisco, CA 78863



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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

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



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CLUB
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VIN NOIR
Welcome Sydney



Welcome!

Dear Sydney,

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





Sonoma Valley

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





Member Benefits

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



Prepared especially for Gold Member

Sydney Pennington
P.O. Box 356
San Fransisco, CA 58331



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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

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

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VIN NOIR
Welcome Maia



Welcome!

Dear Maia,

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





Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Maia Dejesus
6706 Ingraham Rd.
Santa Ana, CA 20081



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Simone



Welcome!

Dear Simone,

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





Sonoma Valley

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Member Benefits

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



Prepared especially for Gold Member

Simone Burris
561 Rock Rd. Ap #740
Fresno, CA 15067



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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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

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VIN NOIR
Welcome Kirk



Welcome!

Dear Kirk,

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





Central Coast

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





Member Benefits

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



Prepared especially for Silver Member

Kirk Galloway
5585 Morgan Ave Ap #447
Oakland, CA 73321

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

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

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VIN NOIR
Welcome Scarlett



Welcome!

Dear Scarlett,

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





Sonoma Valley

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





Member Benefits

Thank you for being a 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

Scarlett Dorsey
P.O. Box 508
Anaheim, CA 53729



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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Lois



Welcome!

Dear Lois,

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





Central Coast

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





Member Benefits

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



Prepared especially for Silver Member

Lois Burks
2289 Monaco Rd.
Los Angeles, CA 89395



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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in
2 ounces crumbled feta cheese	a large salad bowl.
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk
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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VIN NOIR
Welcome Anika



Welcome!

Dear Anika,

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



Prepared especially for Platinum Member

Anika Bradshaw
P.O. Box 723
San Diego, CA 36993



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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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

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CLUB
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VIN NOIR
Welcome Asher



Welcome!

Dear Asher,

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





Central Coast

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Member Benefits

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Prepared especially for Silver Member

Asher Woodard
3360 Brighton Ave Ap #991
Bakersfield, CA 45771

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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

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VIN NOIR
Welcome Aphrodite



Welcome!

Dear Aphrodite,

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





Napa Valley

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





Member Benefits

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



Prepared especially for Silver Member

Aphrodite Kirkland
5067 Bushwick Rd.
Riverside, CA 89839



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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Reece



Welcome!

Dear Reece,

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





Sonoma Valley

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





Member Benefits

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



Prepared especially for Gold Member

Reece Harmon
4792 Cross St.
San Jose, CA 57868



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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Aquila



Welcome!

Dear Aquila,

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





Central Coast

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





Member Benefits

Thank you for being a Gold member.
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

Aquila Pierce
P.O. Box 576
Long Beach, CA 28274



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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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

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VIN NOIR
Welcome Quin



Welcome!

Dear Quin,

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





Sonoma Valley

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Member Benefits

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



Prepared especially for Platinum Member

Quin Espinoza
2410 Bay Road
Riverside, CA 41968

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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

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VIN NOIR
Welcome Harper



Welcome!

Dear Harper,

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





Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Harper Bailey
9445 Preston Street
Oakland, CA 49838



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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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

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VIN NOIR
Welcome Madaline



Welcome!

Dear Madaline,

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





Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Madaline Clark
1729 Girard Av.
San Jose, CA 39240

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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



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CLUB
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VIN NOIR
Welcome Margaret



Welcome!

Dear Margaret,

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





Napa Valley

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





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Prepared especially for Silver Member

Margaret Floyd
4017 Paul Av.
Long Beach, CA 83408



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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Tanner



Welcome!

Dear Tanner,

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





Napa Valley

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Prepared especially for Platinum Member

Tanner Rosa
1945 8th Road Ap #733
Sacramento, CA 29037



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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in
2 ounces crumbled feta cheese	a large salad bowl.
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk
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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VIN NOIR
Welcome Akeem



Welcome!

Dear Akeem,

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





Sonoma Valley

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





Member Benefits

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



Prepared especially for Silver Member

Akeem Freeman
3153 Gates Avenue
Rancho Cucamonga, CA 97043



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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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VIN NOIR
Welcome Deanna



Welcome!

Dear Deanna,

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

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





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Prepared especially for Gold Member

Deanna Fuentes
8566 Downing Av.
Anaheim, CA 82132



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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

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

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VIN NOIR
Welcome Laura



Welcome!

Dear Laura,

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Member Benefits

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Prepared especially for Platinum Member

Laura Bullock
4212 Montague Street Ap #340
Riverside, CA 53328

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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



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VIN NOIR
Welcome Jeremy



Welcome!

Dear Jeremy,

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





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Prepared especially for Silver Member

Jeremy Miles
P.O. Box 256
Sacramento, CA 26416



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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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

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VIN NOIR
Welcome Drake



Welcome!

Dear Drake,

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





Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Drake Phelps
723 Canarsie St. Ap #644
Riverside, CA 99375



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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions,
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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VIN NOIR
Welcome McKenzie



Welcome!

Dear McKenzie,

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





Napa Valley

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Member Benefits

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Prepared especially for Gold Member

McKenzie Robinson
1869 Dekoven Av.
San Luis Obispo, CA 92773



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Driscoll



Welcome!

Dear Driscoll,

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





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Driscoll Barron
254 Guider Rd. Ap #594
Long Beach, CA 28404



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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Julie



Welcome!

Dear Julie,

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Prepared especially for Gold Member

Julie Summers
805 Sigourney Rd. Ap #452
Los Angeles, CA 46299



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

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VIN NOIR
Welcome Moana



Welcome!

Dear Moana,

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





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Prepared especially for Platinum Member

Moana Wooten
4418 Irving St. Ap #289
San Jose, CA 48168





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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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CLUB
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VIN NOIR
Welcome Georgia



Welcome!

Dear Georgia,

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

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





Member Benefits

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



Prepared especially for Gold Member

Georgia Galloway
4121 Kingston Av.
Los Angeles, CA 89346



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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CLUB
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VIN NOIR
Welcome Deirdre



Welcome!

Dear Deirdre,

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





Sonoma Valley

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Member Benefits

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



Prepared especially for Silver Member

Deirdre Good
P.O. Box 678
San Luis Obispo, CA 48202



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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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VIN NOIR
Welcome Lyle



Welcome!

Dear Lyle,

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





Napa Valley

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





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

Lyle Higgins
9705 Butler St. Ap #980
Santa Ana, CA 45516



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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

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VIN NOIR
Welcome Shea



Welcome!

Dear Shea,

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





Sonoma Valley

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





Member Benefits

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



Prepared especially for Platinum Member

Shea Martinez
2681 Randolph Rd. Ap #462
San Diego, CA 44806



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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions,
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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VIN NOIR
Welcome Rooney



Welcome!

Dear Rooney,

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





Sonoma Valley

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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

Rooney Talley
P.O. Box 367
Riverside, CA 42485



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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

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



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VIN NOIR
Welcome Kane



Welcome!

Dear Kane,

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





Sonoma Valley

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Prepared especially for Silver Member

Kane Farrell
P.O. Box 173
San Fransisco, CA 88729



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Maia



Welcome!

Dear Maia,

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





Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Maia Ward
P.O. Box 239
Oakland, CA 2949



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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

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

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VIN NOIR
Welcome Ifeoma



Welcome!

Dear Ifeoma,

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





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Member Benefits

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Prepared especially for Silver Member

Ifeoma Velazquez
1655 Van Rd.
Oakland, CA 27438



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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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

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VIN NOIR
Welcome Rowan



Welcome!

Dear Rowan,

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

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

Rowan Ayala
9966 Washington Road
Anaheim, CA 47329



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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions,
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 400º 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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CLUB
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VIN NOIR
Welcome Jescie



Welcome!

Dear Jescie,

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





Central Coast

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Member Benefits

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



Prepared especially for Platinum Member

Jescie Church
P.O. Box 806
Long Beach, CA 82411



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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

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



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CLUB
1992
VIN NOIR
Welcome Axel



Welcome!

Dear Axel,

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





Napa Valley

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





Member Benefits

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Prepared especially for Platinum Member

Axel Carson
8971 Humboldt Rd. Ap #325
Bakersfield, CA 68407



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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in
2 ounces crumbled feta cheese	a large salad bowl.
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk
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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VIN NOIR
Welcome Baker



Welcome!

Dear Baker,

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





Napa Valley

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Member Benefits

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

Baker Bowman
1085 King St. Ap #722
Sacramento, CA 37052



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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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VIN NOIR
Welcome Victor



Welcome!

Dear Victor,

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





Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Victor Garner
882 Hazel St.
San Fransisco, CA 62935



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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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

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CLUB
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VIN NOIR
Welcome Cairo



Welcome!

Dear Cairo,

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





Central Coast

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Member Benefits

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Prepared especially for Silver Member

Cairo Norman
9463 Wellington Av.
Sacramento, CA 86609

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in
2 ounces crumbled feta cheese	a large salad bowl.
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk
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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VIN NOIR
Welcome Sylvester



Welcome!

Dear Sylvester,

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





Napa Valley

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Prepared especially for Silver Member

Sylvester Cox
P.O. Box 569
Riverside, CA 96116



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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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CLUB
1992
VIN NOIR
Welcome Linus



Welcome!

Dear Linus,

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





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Prepared especially for Silver Member

Linus Turner
4100 11th Rd. Ap #254
Sacramento, CA 72933



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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions,
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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VIN NOIR
Welcome Laith



Welcome!

Dear Laith,

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

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





Member Benefits

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



Prepared especially for Silver Member

Laith Holcomb
P.O. Box 918
Los Angeles, CA 25715



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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

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



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CLUB
1992
VIN NOIR
Welcome Clark



Welcome!

Dear Clark,

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





Sonoma Valley

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





Member Benefits

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



Prepared especially for Gold Member

Clark Sykes
6672 Hampton Road Ap #410
Long Beach, CA 8085



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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

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



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CLUB
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VIN NOIR
Welcome Jordan



Welcome!

Dear Jordan,

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





Central Coast

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





Member Benefits

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Prepared especially for Silver Member

Jordan Moses
2765 Prospect Rd.
Sacramento, CA 25802



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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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

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VIN NOIR
Welcome Gisela



Welcome!

Dear Gisela,

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





Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Gisela Dyer
8647 Fort Street Ap #685
Oakland, CA 69671

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

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



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VIN NOIR
Welcome Orli



Welcome!

Dear Orli,

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





Napa Valley

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Prepared especially for Platinum Member

Orli Rios
8248 Taaffe Av.
San Jose, CA 59559



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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

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

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VIN NOIR
Welcome Rhona



Welcome!

Dear Rhona,

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





Central Coast

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Member Benefits

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Prepared especially for Gold Member

Rhona Dixon
7023 Spencer Rd. Ap #306
San Diego, CA 78980



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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

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





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CLUB
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VIN NOIR
Welcome Xerxes



Welcome!

Dear Xerxes,

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





Central Coast

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Member Benefits

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Prepared especially for Gold Member

Xerxes Baird
1182 Gain Av.
San Fransisco, CA 14047

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

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



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CLUB
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VIN NOIR
Welcome Heidi



Welcome!

Dear Heidi,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

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Prepared especially for Silver Member

Heidi Michael
P.O. Box 762
Rancho Cucamonga, CA 65065

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Recipe

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	





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CLUB
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VIN NOIR
Welcome McKenzie



Welcome!

Dear McKenzie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





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Prepared especially for Platinum Member

McKenzie Battle
1977 Sullivan Street
Fresno, CA 39350



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Recipe

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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 garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	
1 garlic clove, minced	
1 pound ground pork	
¼ cup dry white wine	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
¼ cup fontinella	



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VIN NOIR
Welcome Jolie



Welcome!

Dear Jolie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Jolie Stephens
1113 Columbia Road
San Jose, CA 93473



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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.





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VIN NOIR
Welcome Alec



Welcome!

Dear Alec,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

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Prepared especially for Gold Member

Alec Maxwell
5287 57th Road
San Luis Obispo, CA 39478



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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	



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VIN NOIR
Welcome Cailin



Welcome!

Dear Cailin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

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Member Benefits

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Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Platinum Member

Cailin Crosby
5159 Blake Street
Anaheim, CA 90974



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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.



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VIN NOIR
Welcome Macy



Welcome!

Dear Macy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

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Prepared especially for Platinum Member

Macy Edwards
290 Essex St. Ap #239
San Jose, CA 76887



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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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VIN NOIR
Welcome Fay



Welcome!

Dear Fay,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

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Prepared especially for Gold Member

Fay Warren
1508 Woodhull Rd. Ap #611
San Fransisco, CA 36384



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	
1 garlic clove, minced	
1 pound ground pork	
¼ cup dry white wine	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
¼ cup fontinella	



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CLUB
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VIN NOIR
Welcome Garrett



Welcome!

Dear Garrett,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Garrett Dale
1971 Brighton Rd.
Fresno, CA 42802

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
1 cup heavy cream	
¾ pound large shrimp	
2 teaspoons lemon juice	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 teaspoon lemon zest	
1 tablespoon chopped parsley	

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VIN NOIR
Welcome Cara



Welcome!

Dear Cara,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

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Prepared especially for Silver Member

Cara Rowland
P.O. Box 677
Long Beach, CA 23593



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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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VIN NOIR
Welcome Amal



Welcome!

Dear Amal,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





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Prepared especially for Platinum Member

Amal Banks
P.O. Box 684
San Diego, CA 68670



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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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CLUB
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VIN NOIR
Welcome Myles



Welcome!

Dear Myles,

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

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Myles Barrera
6155 Charles St.
Los Angeles, CA 92278





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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	



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VIN NOIR
Welcome Vladimir



Welcome!

Dear Vladimir,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

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Member Benefits

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Prepared especially for Gold Member

Vladimir Vincent
5816 Steuben Rd.
Santa Ana, CA 33709



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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	



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VIN NOIR
Welcome Lareina



Welcome!

Dear Lareina,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

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Prepared especially for Gold Member

Lareina Palmer
7949 2 Av.
San Diego, CA 75282



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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
1 cup heavy cream	
¾ pound large shrimp	
2 teaspoons lemon juice	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 teaspoon lemon zest	
1 tablespoon chopped parsley	

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VIN NOIR
Welcome Quon



Welcome!

Dear Quon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





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Member Benefits

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Prepared especially for Silver Member

Quon Bennett
8515 McKibbin St.
Bakersfield, CA 20874



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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard,
1 tablespoon soy sauce	garlic, molasses and curry paste. Add shrimp, and cover. Marinate in
1 tablespoon Dijon mustard	the refrigerator for 1 hour.
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates.
2 teaspoons curry paste	Thread the shrimp onto skewers, or place in a grilling basket for easy
1 pound large shrimp	handling. Transfer the marinade to a saucepan, and bring it to a boil.
	Then, simmer for 5 minutes.
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp
	occasionally with the marinade.



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VIN NOIR
Welcome Gray



Welcome!

Dear Gray,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

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Prepared especially for Gold Member

Gray Wade
1052 Beach Street
San Jose, CA 87042



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Recipe

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PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
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1 tablespoon soy sauce	garlic, molasses and curry paste. Add shrimp, and cover. Marinate in
1 tablespoon Dijon mustard	the refrigerator for 1 hour.
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates.
2 teaspoons curry paste	Thread the shrimp onto skewers, or place in a grilling basket for easy
1 pound large shrimp	handling. Transfer the marinade to a saucepan, and bring it to a boil.
	Then, simmer for 5 minutes.
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp
	occasionally with the marinade.

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VIN NOIR
Welcome Evangeline



Welcome!

Dear Evangeline,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





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Member Benefits

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Prepared especially for Silver Member

Evangeline Knowles
P.O. Box 694
Santa Ana, CA 77235



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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.



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VIN NOIR
Welcome Kennan



Welcome!

Dear Kennan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





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Prepared especially for Platinum Member

Kennan Manning
9524 Paerdegat Av.
Bakersfield, CA 79563



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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	



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VIN NOIR
Welcome Isadora



Welcome!

Dear Isadora,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

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Prepared especially for Silver Member

Isadora Huff
P.O. Box 243
San Diego, CA 97570



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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
1 cup heavy cream	
¾ pound large shrimp	
2 teaspoons lemon juice	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 teaspoon lemon zest	
1 tablespoon chopped parsley	



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Welcome Darrel



Welcome!

Dear Darrel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





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Prepared especially for Platinum Member

Darrel Carpenter
193 Troutman St.
Fresno, CA 55621



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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	2. Divide the salad mixture among four plates.
1 tablespoon honey	
1 teaspoon Dijon mustard	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
¼ cup walnut oil	
Salt and pepper	4. Drizzle the vinaigrette over each salad and serve.



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CLUB
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VIN NOIR
Welcome Orli



Welcome!

Dear Orli,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

Thank you for being a 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

Orli Humphrey
4314 Lawrence Rd.
San Diego, CA 3930



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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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VIN NOIR

Welcome Joshua



Welcome!

Dear Joshua,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

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Prepared especially for Silver Member

Joshua Price
4798 Wortman Street Ap #620
San Diego, CA 8772



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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR
Welcome Merritt



Welcome!

Dear Merritt,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

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Prepared especially for Silver Member

Merritt Wiggins
P.O. Box 677
Oakland, CA 99134



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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	



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VIN NOIR
Welcome Karly



Welcome!

Dear Karly,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

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Member Benefits

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Prepared especially for Gold Member

Karly Walsh
P.O. Box 276
Long Beach, CA 55838



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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.



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VIN NOIR
Welcome Fulton



Welcome!

Dear Fulton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

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Prepared especially for Gold Member

Fulton Pope
882 Little Street
Riverside, CA 66494



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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard,
1 tablespoon soy sauce	garlic, molasses and curry paste. Add shrimp, and cover. Marinate in
1 tablespoon Dijon mustard	the refrigerator for 1 hour.
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates.
2 teaspoons curry paste	Thread the shrimp onto skewers, or place in a grilling basket for easy
1 pound large shrimp	handling. Transfer the marinade to a saucepan, and bring it to a boil.
	Then, simmer for 5 minutes.
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp
	occasionally with the marinade.



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CLUB
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VIN NOIR
Welcome Cheryl



Welcome!

Dear Cheryl,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

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Member Benefits

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Prepared especially for Silver Member

Cheryl Valencia
P.O. Box 771
Anaheim, CA 95565



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	
1 garlic clove, minced	
1 pound ground pork	
¼ cup dry white wine	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
¼ cup fontinella	



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VIN NOIR
Welcome Summer



Welcome!

Dear Summer,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

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Member Benefits

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Summer Rosales
1989 Flatlands Av.
San Jose, CA 95618

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard,
1 tablespoon soy sauce	garlic, molasses and curry paste. Add shrimp, and cover. Marinate in
1 tablespoon Dijon mustard	the refrigerator for 1 hour.
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates.
2 teaspoons curry paste	Thread the shrimp onto skewers, or place in a grilling basket for easy
1 pound large shrimp	handling. Transfer the marinade to a saucepan, and bring it to a boil.
	Then, simmer for 5 minutes.
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp
	occasionally with the marinade.



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VIN NOIR
Welcome Judah



Welcome!

Dear Judah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

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Member Benefits

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Prepared especially for Gold Member

Judah Stokes
8672 Wolf Avenue
Bakersfield, CA 51499

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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR
Welcome Caesar



Welcome!

Dear Caesar,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Caesar Russo
3722 16th St. Ap #675
Rancho Cucamonga, CA 76524



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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.



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Welcome Tanek



Welcome!

Dear Tanek,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





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Member Benefits

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Prepared especially for Gold Member

Tanek Austin
P.O. Box 539
Oakland, CA 15176



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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.



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Welcome Elizabeth



Welcome!

Dear Elizabeth,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





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Member Benefits

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Prepared especially for Gold Member

Elizabeth Huber
1214 Parade Avenue
Long Beach, CA 96307

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
1 cup heavy cream	
¾ pound large shrimp	
2 teaspoons lemon juice	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 teaspoon lemon zest	
1 tablespoon chopped parsley	

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Welcome Nadine



Welcome!

Dear Nadine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Nadine Huffman
2450 Blake St.
Bakersfield, CA 25687



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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	



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Welcome Elmo



Welcome!

Dear Elmo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Elmo Higgins
6064 Kings Rd. Ap #326
Long Beach, CA 97501



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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR
Welcome Michael



Welcome!

Dear Michael,

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

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

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Prepared especially for Gold Member

Michael Goff
3139 Brighton Ave Ap #763
Los Angeles, CA 25949



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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	



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VIN NOIR
Welcome Rhiannon



Welcome!

Dear Rhiannon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, 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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Rhiannon Parrish
P.O. Box 189
Fresno, CA 30998



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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.



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Welcome Damon



Welcome!

Dear Damon,

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.





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Prepared especially for Gold Member

Damon Stewart
P.O. Box 486
San Diego, CA 97324



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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
1 cup heavy cream	
¾ pound large shrimp	
2 teaspoons lemon juice	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 teaspoon lemon zest	
1 tablespoon chopped parsley	



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CLUB
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VIN NOIR
Welcome Oscar



Welcome!

Dear Oscar,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





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Prepared especially for Gold Member

Oscar Bradshaw
3505 Remsen Av.
Oakland, CA 8222



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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.



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CLUB
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VIN NOIR
Welcome Kirestin



Welcome!

Dear Kirestin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

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Prepared especially for Silver Member

Kirestin Leonard
4817 Hull Rd.
Anaheim, CA 17140



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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	



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CLUB
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VIN NOIR
Welcome Sage



Welcome!

Dear Sage,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

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Prepared especially for Platinum Member

Sage Davenport
715 4th Street
Santa Ana, CA 58389



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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions,
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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CLUB
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VIN NOIR
Welcome Isaiah



Welcome!

Dear Isaiah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Isaiah Conrad
5611 Morton Ave Ap #126
Long Beach, CA 39031

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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	
1 garlic clove, minced	
1 pound ground pork	
¼ cup dry white wine	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
¼ cup fontinella	



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VIN NOIR
Welcome Shafira



Welcome!

Dear Shafira,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Shafira Molina
8919 Wortman Av. Ap #620
San Fransisco, CA 35444



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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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VIN NOIR
Welcome Lara



Welcome!

Dear Lara,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

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Prepared especially for Gold Member

Lara Hall
P.O. Box 286
San Jose, CA 19814



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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	



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CLUB
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VIN NOIR
Welcome Knox



Welcome!

Dear Knox,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





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Prepared especially for Gold Member

Knox Olson
8147 Karweg Street
San Jose, CA 29048



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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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CLUB
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VIN NOIR
Welcome Omar



Welcome!

Dear Omar,

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

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Omar Winters
3043 Utrecht St. Ap #674
Riverside, CA 88843



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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in
2 ounces crumbled feta cheese	a large salad bowl.
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk
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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CLUB
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VIN NOIR
Welcome Michael



Welcome!

Dear Michael,

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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Member Benefits

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Prepared especially for Silver Member

Michael Conley
9665 Ross Road Ap #551
Los Angeles, CA 55732



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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.



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VIN NOIR
Welcome Maryam



Welcome!

Dear Maryam,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

Thank you for being a Silver member.
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Prepared especially for Silver Member

Maryam Mathis
4298 23rd Av. Ap #678
San Fransisco, CA 8565



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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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Welcome Tasha



Welcome!

Dear Tasha,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





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Prepared especially for Platinum Member

Tasha Gutierrez
P.O. Box 327
Santa Ana, CA 4284



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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR
Welcome Logan



Welcome!

Dear Logan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

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Member Benefits

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Prepared especially for Gold Member

Logan Leblanc
4783 Beverly Av.
Rancho Cucamonga, CA 64183



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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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VIN NOIR
Welcome Blaze



Welcome!

Dear Blaze,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

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Prepared especially for Gold Member

Blaze Austin
4968 S Street
San Diego, CA 62779



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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in
2 ounces crumbled feta cheese	a large salad bowl.
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk
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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VIN NOIR
Welcome Josephine



Welcome!

Dear Josephine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





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Prepared especially for Silver Member

Josephine Guerrero
7918 41st Ave
San Fransisco, CA 97897



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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.



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Welcome Kelsey



Welcome!

Dear Kelsey,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

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Prepared especially for Gold Member

Kelsey Wong
9804 Duryea Street Ap #860
San Diego, CA 12299



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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	





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VIN NOIR
Welcome Maxine



Welcome!

Dear Maxine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





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Maxine Maldonado
6805 Brighton St.
Riverside, CA 93655



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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in
2 ounces crumbled feta cheese	a large salad bowl.
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk
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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Welcome Noelle



Welcome!

Dear Noelle,

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Noelle Mcclain
7611 Paerdegat Street
Anaheim, CA 43943



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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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VIN NOIR
Welcome Plato



Welcome!

Dear Plato,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





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Prepared especially for Platinum Member

Plato Fox
3509 Ash Avenue
San Diego, CA 24494



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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	



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CLUB
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VIN NOIR
Welcome Maisie



Welcome!

Dear Maisie,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a 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

Maisie Spence
364 Brighton Rd.
Oakland, CA 84337



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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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VIN NOIR
Welcome Irma



Welcome!

Dear Irma,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Platinum Member

Irma Ryan
6566 Jude Rd.
San Fransisco, CA 71748





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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	
1 garlic clove, minced	
1 pound ground pork	
¼ cup dry white wine	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
¼ cup fontinella	



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VIN NOIR
Welcome Candice



Welcome!

Dear Candice,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a 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

Candice Caldwell
3364 Atkins Rd. Ap #970
Anaheim, CA 80713



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	
1 garlic clove, minced	
1 pound ground pork	
¼ cup dry white wine	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
¼ cup fontinella	

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CLUB
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VIN NOIR
Welcome Benjamin



Welcome!

Dear Benjamin,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a 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

Benjamin Burch
P.O. Box 987
Santa Ana, CA 89688



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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard,
1 tablespoon soy sauce	garlic, molasses and curry paste. Add shrimp, and cover. Marinate in
1 tablespoon Dijon mustard	the refrigerator for 1 hour.
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates.
2 teaspoons curry paste	Thread the shrimp onto skewers, or place in a grilling basket for easy
1 pound large shrimp	handling. Transfer the marinade to a saucepan, and bring it to a boil.
	Then, simmer for 5 minutes.
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp
	occasionally with the marinade.



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VIN NOIR
Welcome Randall



Welcome!

Dear Randall,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

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Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Randall Tyson
7221 Stewart Ave Ap #560
Los Angeles, CA 99759



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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
1 cup heavy cream	
¾ pound large shrimp	
2 teaspoons lemon juice	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 teaspoon lemon zest	
1 tablespoon chopped parsley	

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CLUB
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VIN NOIR
Welcome Wyatt



Welcome!

Dear Wyatt,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

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Member Benefits

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Prepared especially for Silver Member

Wyatt Michael
775 Senator Rd.
San Luis Obispo, CA 77871



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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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CLUB
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VIN NOIR
Welcome Mechelle



Welcome!

Dear Mechelle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

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Prepared especially for Platinum Member

Mechelle Sims
P.O. Box 941
Fresno, CA 98570



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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	





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VIN NOIR
Welcome Fallon



Welcome!

Dear Fallon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

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Prepared especially for Silver Member

Fallon Waller
8678 St Avenue Ap #796
Santa Ana, CA 83639



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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard,
1 tablespoon soy sauce	garlic, molasses and curry paste. Add shrimp, and cover. Marinate in
1 tablespoon Dijon mustard	the refrigerator for 1 hour.
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates.
2 teaspoons curry paste	Thread the shrimp onto skewers, or place in a grilling basket for easy
1 pound large shrimp	handling. Transfer the marinade to a saucepan, and bring it to a boil.
	Then, simmer for 5 minutes.
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp
	occasionally with the marinade.



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CLUB
1992
VIN NOIR
Welcome Jaime



Welcome!

Dear Jaime,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Platinum Member

Jaime Herring
704 Tabor Rd.
San Luis Obispo, CA 80319



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	
1 garlic clove, minced	
1 pound ground pork	
¼ cup dry white wine	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
¼ cup fontinella	



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VIN NOIR
Welcome Vance



Welcome!

Dear Vance,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





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Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Vance Moore
P.O. Box 110
Bakersfield, CA 50964



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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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CLUB
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VIN NOIR
Welcome Colette



Welcome!

Dear Colette,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

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Prepared especially for Gold Member

Colette Randolph
934 Shore Road
Rancho Cucamonga, CA 16478



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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in
2 ounces crumbled feta cheese	a large salad bowl.
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk
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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CLUB
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VIN NOIR
Welcome Phillip



Welcome!

Dear Phillip,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Phillip Fitzpatrick
6823 6th Avenue Ap #404
Anaheim, CA 14235



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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in
2 ounces crumbled feta cheese	a large salad bowl.
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk
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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VIN NOIR
Welcome Harper



Welcome!

Dear Harper,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Harper Bird
P.O. Box 707
San Jose, CA 67385

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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
1 cup heavy cream	
¾ pound large shrimp	
2 teaspoons lemon juice	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 teaspoon lemon zest	
1 tablespoon chopped parsley	



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CLUB
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VIN NOIR
Welcome Colby



Welcome!

Dear Colby,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Colby Eaton
6240 72nd Road
Bakersfield, CA 75012



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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.



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CLUB
1992
VIN NOIR
Welcome Wanda



Welcome!

Dear Wanda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Wanda Fields
P.O. Box 298
Sacramento, CA 78103



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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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CLUB
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VIN NOIR
Welcome Ulla



Welcome!

Dear Ulla,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Ulla Washington
4269 Knickerbocker Road
Oakland, CA 87871



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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard,
1 tablespoon soy sauce	garlic, molasses and curry paste. Add shrimp, and cover. Marinate in
1 tablespoon Dijon mustard	the refrigerator for 1 hour.
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates.
2 teaspoons curry paste	Thread the shrimp onto skewers, or place in a grilling basket for easy
1 pound large shrimp	handling. Transfer the marinade to a saucepan, and bring it to a boil.
	Then, simmer for 5 minutes.
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp
	occasionally with the marinade.



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CLUB
1992
VIN NOIR
Welcome Xena



Welcome!

Dear Xena,

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Platinum Member

Xena Velazquez
3257 53rd Street
Rancho Cucamonga, CA 48952



VIN NOIR

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions,
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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CLUB
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VIN NOIR
Welcome Palmer



Welcome!

Dear Palmer,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

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Prepared especially for Silver Member

Palmer Delgado
P.O. Box 947
Oakland, CA 5864



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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.



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VIN NOIR
Welcome Diana



Welcome!

Dear Diana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Diana Higgins
P.O. Box 925
Sacramento, CA 49955



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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	2. Divide the salad mixture among four plates.
1 tablespoon honey	
1 teaspoon Dijon mustard	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
¼ cup walnut oil	
Salt and pepper	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR
Welcome Abel



Welcome!

Dear Abel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Abel Wilkinson
3127 Washington Rd.
Rancho Cucamonga, CA 4888



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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.





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VIN NOIR
Welcome Lila



Welcome!

Dear Lila,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

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Member Benefits

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Prepared especially for Gold Member

Lila May
P.O. Box 607
San Fransisco, CA 50375



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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
1 cup heavy cream	
¾ pound large shrimp	
2 teaspoons lemon juice	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 teaspoon lemon zest	
1 tablespoon chopped parsley	



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VIN NOIR
Welcome Nomlanga



Welcome!

Dear Nomlanga,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

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Prepared especially for Platinum Member

Nomlanga Franco
7932 Mayfair Av.
Fresno, CA 27178



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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.



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VIN NOIR
Welcome Coby



Welcome!

Dear Coby,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

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Prepared especially for Silver Member

Coby Hoover
2019 Fayette St.
San Jose, CA 81905



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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR
Welcome Imelda



Welcome!

Dear Imelda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

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Prepared especially for Gold Member

Imelda Bullock
P.O. Box 201
San Luis Obispo, CA 17868



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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard,
1 tablespoon soy sauce	garlic, molasses and curry paste. Add shrimp, and cover. Marinate in
1 tablespoon Dijon mustard	the refrigerator for 1 hour.
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates.
2 teaspoons curry paste	Thread the shrimp onto skewers, or place in a grilling basket for easy
1 pound large shrimp	handling. Transfer the marinade to a saucepan, and bring it to a boil.
	Then, simmer for 5 minutes.
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp
	occasionally with the marinade.



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VIN NOIR
Welcome Porter



Welcome!

Dear Porter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

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Prepared especially for Silver Member

Porter Britt
1116 Grand St.
San Jose, CA 24913

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions,
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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CLUB
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VIN NOIR
Welcome Matthew



Welcome!

Dear Matthew,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Matthew Cruz
6976 1st St.
San Jose, CA 60370



VIN NOIR



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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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VIN NOIR
Welcome Eagan



Welcome!

Dear Eagan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Platinum Member

Eagan Estes
2820 43rd Rd.
San Jose, CA 60098



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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR
Welcome Mary



Welcome!

Dear Mary,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

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Member Benefits

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Prepared especially for Silver Member

Mary Clay
7133 Estate St.
San Jose, CA 73702



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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard,
1 tablespoon soy sauce	garlic, molasses and curry paste. Add shrimp, and cover. Marinate in
1 tablespoon Dijon mustard	the refrigerator for 1 hour.
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates.
2 teaspoons curry paste	Thread the shrimp onto skewers, or place in a grilling basket for easy
1 pound large shrimp	handling. Transfer the marinade to a saucepan, and bring it to a boil.
	Then, simmer for 5 minutes.
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp
	occasionally with the marinade.



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VIN NOIR
Welcome Cedric



Welcome!

Dear Cedric,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

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Prepared especially for Silver Member

Cedric Durham
1586 Doscher Avenue Ap #134
Riverside, CA 7885



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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions,
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 400º 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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VIN NOIR
Welcome Cathleen



Welcome!

Dear Cathleen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Cathleen Mcintyre
1385 Leonard St. Ap #178
Fresno, CA 89483



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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard,
1 tablespoon soy sauce	garlic, molasses and curry paste. Add shrimp, and cover. Marinate in
1 tablespoon Dijon mustard	the refrigerator for 1 hour.
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates.
2 teaspoons curry paste	Thread the shrimp onto skewers, or place in a grilling basket for easy
1 pound large shrimp	handling. Transfer the marinade to a saucepan, and bring it to a boil.
	Then, simmer for 5 minutes.
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp
	occasionally with the marinade.



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VIN NOIR
Welcome Nichole



Welcome!

Dear Nichole,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

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Member Benefits

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Prepared especially for Silver Member

Nichole Browning
6599 7th Rd.
San Diego, CA 41808



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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.



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VIN NOIR
Welcome Oleg



Welcome!

Dear Oleg,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

Thank you for being a 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

Oleg Benjamin
2791 Bedford Av. Ap #528
Riverside, CA 33244



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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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CLUB
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VIN NOIR
Welcome Kasper



Welcome!

Dear Kasper,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

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Prepared especially for Gold Member

Kasper Ortega
7915 Bay Road
Riverside, CA 28312



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	
1 garlic clove, minced	
1 pound ground pork	
¼ cup dry white wine	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
¼ cup fontinella	



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CLUB
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VIN NOIR
Welcome Damon



Welcome!

Dear Damon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Damon Nunez
2605 8th Road
Oakland, CA 98504



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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.



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CLUB
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VIN NOIR
Welcome Nero



Welcome!

Dear Nero,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Platinum Member

Nero Gomez
2482 9th Rd. Ap #382
Santa Ana, CA 94400



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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
1 cup heavy cream	
¾ pound large shrimp	
2 teaspoons lemon juice	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 teaspoon lemon zest	
1 tablespoon chopped parsley	



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CLUB
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VIN NOIR
Welcome Wendy



Welcome!

Dear Wendy,

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.





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Prepared especially for Platinum Member

Wendy Mclean
9637 Monroe Rd. Ap #831
San Diego, CA 10591



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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.





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VIN NOIR
Welcome Virginia



Welcome!

Dear Virginia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

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Prepared especially for Gold Member

Virginia Hayden
P.O. Box 563
Sacramento, CA 22379



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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.





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VIN NOIR
Welcome Rahim



Welcome!

Dear Rahim,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

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Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Rahim Payne
2283 Reed Rd. Ap #364
Bakersfield, CA 25189



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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR
Welcome Haviva



Welcome!

Dear Haviva,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Haviva Velazquez
P.O. Box 590
San Luis Obispo, CA 73786



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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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CLUB
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VIN NOIR
Welcome Amy



Welcome!

Dear Amy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Amy Morton
641 Polhemus Ave Ap #197
Long Beach, CA 66953



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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions,
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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VIN NOIR
Welcome Alika



Welcome!

Dear Alika,

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Prepared especially for Gold Member

Alika Barnett
P.O. Box 856
San Diego, CA 54303



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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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CLUB
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VIN NOIR
Welcome Nola



Welcome!

Dear Nola,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





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Prepared especially for Platinum Member

Nola Holden
8898 Mayfair Road
San Jose, CA 76321



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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
1 cup heavy cream	
¾ pound large shrimp	
2 teaspoons lemon juice	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 teaspoon lemon zest	
1 tablespoon chopped parsley	



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CLUB
1992
VIN NOIR
Welcome Pandora



Welcome!

Dear Pandora,

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

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Platinum Member

Pandora Carr
5389 Kingsborough Avenue
Los Angeles, CA 24518



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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR

Welcome Dexter



Welcome!

Dear Dexter,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

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Prepared especially for Platinum Member

Dexter Hammond
8878 Avenue Rd.
Oakland, CA 88238



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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and
4 cups dry red wine	simmer over low heat, turning chorizo once, until they are plump,
6 garlic cloves	about 15 minutes. Let stand for 5 minutes.
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick.
	Return the chorizo slices to the skillet and simmer over low heat for
	about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in
	enough of the remaining liquid to reach halfway up the side of the
	bowl. Serve with a good red wine.





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CLUB
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VIN NOIR
Welcome Macon



Welcome!

Dear Macon,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

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Prepared especially for Platinum Member

Macon Lowery
P.O. Box 765
Anaheim, CA 25366



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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.



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VIN NOIR
Welcome Lamar



Welcome!

Dear Lamar,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Lamar Rhodes
1459 Clarendon St.
San Jose, CA 95875



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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	



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VIN NOIR
Welcome Garth



Welcome!

Dear Garth,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Garth Solis
P.O. Box 454
Los Angeles, CA 79530



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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions,
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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VIN NOIR
Welcome Winifred



Welcome!

Dear Winifred,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

Thank you for being a 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

Winifred Mckee
4172 Siclen Road
Los Angeles, CA 24292



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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.



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VIN NOIR
Welcome Bevis



Welcome!

Dear Bevis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

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Prepared especially for Gold Member

Bevis Pope
2520 Bay St.
Fresno, CA 34647





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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	



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CLUB
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VIN NOIR
Welcome Diana



Welcome!

Dear Diana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

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Prepared especially for Silver Member

Diana Mckinney
2874 Weirfield Rd. Ap #551
San Luis Obispo, CA 91320

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions,
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 400º 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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CLUB
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VIN NOIR
Welcome Ray



Welcome!

Dear Ray,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Ray Gates
4210 Patchen Rd.
San Luis Obispo, CA 85280

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR
Welcome Oleg



Welcome!

Dear Oleg,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

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Prepared especially for Platinum Member

Oleg Pruitt
P.O. Box 819
San Diego, CA 84726



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	
1 garlic clove, minced	
1 pound ground pork	
¼ cup dry white wine	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
¼ cup fontinella	



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Welcome Ifeoma



Welcome!

Dear Ifeoma,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





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Ifeoma Malone
8865 5th Avenue Ap #789
Rancho Cucamonga, CA 81972



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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	





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VIN NOIR
Welcome Erin



Welcome!

Dear Erin,

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.





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Prepared especially for Platinum Member

Erin Rosales
5563 Avenue Street
San Diego, CA 60862



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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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VIN NOIR
Welcome Joshua



Welcome!

Dear Joshua,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





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Member Benefits

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Prepared especially for Gold Member

Joshua Vazquez
7923 Eaton Rd.
San Fransisco, CA 1602



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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.





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VIN NOIR
Welcome Aiko



Welcome!

Dear Aiko,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





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Aiko Mills
7413 Breeze Avenue
San Jose, CA 92170



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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard,
1 tablespoon soy sauce	garlic, molasses and curry paste. Add shrimp, and cover. Marinate in
1 tablespoon Dijon mustard	the refrigerator for 1 hour.
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates.
2 teaspoons curry paste	Thread the shrimp onto skewers, or place in a grilling basket for easy
1 pound large shrimp	handling. Transfer the marinade to a saucepan, and bring it to a boil.
	Then, simmer for 5 minutes.
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp
	occasionally with the marinade.

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Welcome Darius



Welcome!

Dear Darius,

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.





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Darius Hays
8479 Fay Road Ap #525
San Diego, CA 32223



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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.



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Welcome Phyllis



Welcome!

Dear Phyllis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





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Prepared especially for Silver Member

Phyllis Glover
3846 Summit St. Ap #903
Fresno, CA 10040



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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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Welcome Erasmus



Welcome!

Dear Erasmus,

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Erasmus Brown
9686 Suydam St.
Fresno, CA 6032



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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
1 cup heavy cream	
¾ pound large shrimp	
2 teaspoons lemon juice	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 teaspoon lemon zest	
1 tablespoon chopped parsley	



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VIN NOIR
Welcome Fulton



Welcome!

Dear Fulton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Fulton Parsons
5527 Lynch Ave Ap #802
Fresno, CA 77638



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	
1 garlic clove, minced	
1 pound ground pork	
¼ cup dry white wine	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
¼ cup fontinella	



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VIN NOIR
Welcome Justina



Welcome!

Dear Justina,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Platinum Member

Justina Schwartz
266 Coney St.
Riverside, CA 96668



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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions,
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 400º 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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VIN NOIR
Welcome Holmes



Welcome!

Dear Holmes,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Platinum member.
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Prepared especially for Platinum Member

Holmes Burton
7873 Merit Rd.
Sacramento, CA 78990



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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
1 cup heavy cream	
¾ pound large shrimp	
2 teaspoons lemon juice	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 teaspoon lemon zest	
1 tablespoon chopped parsley	



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VIN NOIR
Welcome Kimberley



Welcome!

Dear Kimberley,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Kimberley Washington
P.O. Box 659
Anaheim, CA 91809



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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.



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VIN NOIR
Welcome Linda



Welcome!

Dear Linda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Linda Chen
7698 Farragut St.
San Luis Obispo, CA 881

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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard,
1 tablespoon soy sauce	garlic, molasses and curry paste. Add shrimp, and cover. Marinate in
1 tablespoon Dijon mustard	the refrigerator for 1 hour.
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates.
2 teaspoons curry paste	Thread the shrimp onto skewers, or place in a grilling basket for easy
1 pound large shrimp	handling. Transfer the marinade to a saucepan, and bring it to a boil.
	Then, simmer for 5 minutes.
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp
	occasionally with the marinade.



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CLUB
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VIN NOIR
Welcome Felicia



Welcome!

Dear Felicia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Felicia Clemons
3091 Chauncey Rd. Ap #851
Rancho Cucamonga, CA 10492



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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.



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VIN NOIR
Welcome Avram



Welcome!

Dear Avram,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





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Prepared especially for Silver Member

Avram Burris
4030 Bay Road
San Luis Obispo, CA 17150





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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
1 cup heavy cream	
¾ pound large shrimp	
2 teaspoons lemon juice	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 teaspoon lemon zest	
1 tablespoon chopped parsley	

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VIN NOIR
Welcome Madeline



Welcome!

Dear Madeline,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





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Member Benefits

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Prepared especially for Silver Member

Madeline Rutledge
P.O. Box 150
San Jose, CA 74388



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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR
Welcome Howard



Welcome!

Dear Howard,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Howard Hartman
P.O. Box 626
San Fransisco, CA 66992



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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	



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CLUB
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VIN NOIR
Welcome Karleigh



Welcome!

Dear Karleigh,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

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Prepared especially for Gold Member

Karleigh Guerra
7506 5th Ave
Oakland, CA 83053



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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard,
1 tablespoon soy sauce	garlic, molasses and curry paste. Add shrimp, and cover. Marinate in
1 tablespoon Dijon mustard	the refrigerator for 1 hour.
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates.
2 teaspoons curry paste	Thread the shrimp onto skewers, or place in a grilling basket for easy
1 pound large shrimp	handling. Transfer the marinade to a saucepan, and bring it to a boil.
	Then, simmer for 5 minutes.
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp
	occasionally with the marinade.



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CLUB
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VIN NOIR
Welcome Mary



Welcome!

Dear Mary,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Mary Parsons
P.O. Box 464
Santa Ana, CA 92555



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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	



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VIN NOIR
Welcome Hyacinth



Welcome!

Dear Hyacinth,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

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Prepared especially for Platinum Member

Hyacinth Bates
6669 Livingston St.
Riverside, CA 34681





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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR
Welcome Marshall



Welcome!

Dear Marshall,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Marshall Hamilton
716 Whitman St.
Long Beach, CA 88531



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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in
2 ounces crumbled feta cheese	a large salad bowl.
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk
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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VIN NOIR
Welcome Mallory



Welcome!

Dear Mallory,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

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Prepared especially for Platinum Member

Mallory Kent
5046 Bokee St.
Bakersfield, CA 57196



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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	2. Divide the salad mixture among four plates.
1 tablespoon honey	
1 teaspoon Dijon mustard	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
¼ cup walnut oil	
Salt and pepper	4. Drizzle the vinaigrette over each salad and serve.

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CLUB
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VIN NOIR
Welcome Lucas



Welcome!

Dear Lucas,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

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Member Benefits

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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

Lucas Nicholson
1710 Brighton St.
Sacramento, CA 61720



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Recipe

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PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	2. Divide the salad mixture among four plates.
1 tablespoon honey	
1 teaspoon Dijon mustard	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
¼ cup walnut oil	
Salt and pepper	4. Drizzle the vinaigrette over each salad and serve.

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CLUB
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VIN NOIR
Welcome Ori



Welcome!

Dear Ori,

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.





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Prepared especially for Platinum Member

Ori Patrick
9809 88th Av.
Riverside, CA 86494



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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR
Welcome Kadeem



Welcome!

Dear Kadeem,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





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Prepared especially for Silver Member

Kadeem Ruiz
5918 Seton St.
Oakland, CA 59519



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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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VIN NOIR
Welcome Dai



Welcome!

Dear Dai,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Dai Pugh
P.O. Box 329
Long Beach, CA 71020

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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions,
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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VIN NOIR
Welcome Lionel



Welcome!

Dear Lionel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Platinum Member

Lionel Moss
4991 Hanover Ave
San Jose, CA 5710



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Recipe

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PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. 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 400º 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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VIN NOIR
Welcome Kendall



Welcome!

Dear Kendall,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





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Prepared especially for Silver Member

Kendall Alston
958 George Avenue
Oakland, CA 46159



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	
1 garlic clove, minced	
1 pound ground pork	
¼ cup dry white wine	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
¼ cup fontinella	



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VIN NOIR
Welcome Ulysses



Welcome!

Dear Ulysses,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Ulysses Leon
3934 25th Avenue
Rancho Cucamonga, CA 78717



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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard,
1 tablespoon soy sauce	garlic, molasses and curry paste. Add shrimp, and cover. Marinate in
1 tablespoon Dijon mustard	the refrigerator for 1 hour.
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates.
2 teaspoons curry paste	Thread the shrimp onto skewers, or place in a grilling basket for easy
1 pound large shrimp	handling. Transfer the marinade to a saucepan, and bring it to a boil.
	Then, simmer for 5 minutes.
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp
	occasionally with the marinade.



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VIN NOIR
Welcome Kibo



Welcome!

Dear Kibo,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Platinum member.
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Kibo Travis
2706 Clifton Street Ap #997
Fresno, CA 81356

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.



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VIN NOIR
Welcome Cullen



Welcome!

Dear Cullen,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

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Member Benefits

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Prepared especially for Silver Member

Cullen Rosario
P.O. Box 360
Bakersfield, CA 17366



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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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CLUB
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VIN NOIR
Welcome Hyatt



Welcome!

Dear Hyatt,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





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Member Benefits

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Prepared especially for Gold Member

Hyatt Lara
P.O. Box 628
Anaheim, CA 66585



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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	



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CLUB
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VIN NOIR
Welcome Melinda



Welcome!

Dear Melinda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





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Prepared especially for Gold Member

Melinda Oneill
4824 23rd Avenue Ap #247
Oakland, CA 91474



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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
1 cup heavy cream	
¾ pound large shrimp	
2 teaspoons lemon juice	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 teaspoon lemon zest	
1 tablespoon chopped parsley	



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CLUB
1992
VIN NOIR
Welcome Karina



Welcome!

Dear Karina,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Karina Gates
6647 Herkimer St. Ap #792
Oakland, CA 78333



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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	





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VIN NOIR
Welcome Urielle



Welcome!

Dear Urielle,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

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Prepared especially for Silver Member

Urielle Dodson
9614 29th Street
San Diego, CA 56191



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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	2. Divide the salad mixture among four plates.
1 tablespoon honey	
1 teaspoon Dijon mustard	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
¼ cup walnut oil	
Salt and pepper	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR
Welcome Camden



Welcome!

Dear Camden,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

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Prepared especially for Silver Member

Camden Mcleod
2073 11th Av.
Rancho Cucamonga, CA 25645



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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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VIN NOIR
Welcome Aurora



Welcome!

Dear Aurora,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Platinum Member

Aurora Nash
P.O. Box 884
San Jose, CA 84725



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	
1 garlic clove, minced	
1 pound ground pork	
¼ cup dry white wine	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
¼ cup fontinella	



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CLUB
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VIN NOIR
Welcome Vielka



Welcome!

Dear Vielka,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

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Member Benefits

Thank you for being a 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

Vielka Guzman
1115 Veterans Street
San Diego, CA 42300



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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard,
1 tablespoon soy sauce	garlic, molasses and curry paste. Add shrimp, and cover. Marinate in
1 tablespoon Dijon mustard	the refrigerator for 1 hour.
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates.
2 teaspoons curry paste	Thread the shrimp onto skewers, or place in a grilling basket for easy
1 pound large shrimp	handling. Transfer the marinade to a saucepan, and bring it to a boil.
	Then, simmer for 5 minutes.
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp
	occasionally with the marinade.



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VIN NOIR
Welcome Yoshio



Welcome!

Dear Yoshio,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

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Prepared especially for Silver Member

Yoshio Freeman
P.O. Box 845
Anaheim, CA 9957



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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR
Welcome Chanda



Welcome!

Dear Chanda,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

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Prepared especially for Silver Member

Chanda Oneal
P.O. Box 828
San Luis Obispo, CA 94641



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	
1 garlic clove, minced	
1 pound ground pork	
¼ cup dry white wine	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
¼ cup fontinella	



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CLUB
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VIN NOIR
Welcome Molly



Welcome!

Dear Molly,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Molly Cohen
5936 102nd Street Ap #150
San Luis Obispo, CA 16014



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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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CLUB
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VIN NOIR
Welcome Heather



Welcome!

Dear Heather,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Heather Chase
9705 Floyd Av.
Long Beach, CA 28732



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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.





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CLUB
1992
VIN NOIR
Welcome Kirk



Welcome!

Dear Kirk,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Platinum Member

Kirk Huber
P.O. Box 585
Oakland, CA 14375



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	
1 garlic clove, minced	
1 pound ground pork	
¼ cup dry white wine	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
¼ cup fontinella	

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VIN NOIR

Welcome Jackson



Welcome!

Dear Jackson,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Jackson Spencer
8417 Plaza St.
Rancho Cucamonga, CA 13760



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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard,
1 tablespoon soy sauce	garlic, molasses and curry paste. Add shrimp, and cover. Marinate in
1 tablespoon Dijon mustard	the refrigerator for 1 hour.
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates.
2 teaspoons curry paste	Thread the shrimp onto skewers, or place in a grilling basket for easy
1 pound large shrimp	handling. Transfer the marinade to a saucepan, and bring it to a boil.
	Then, simmer for 5 minutes.
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp
	occasionally with the marinade.



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VIN NOIR
Welcome Emma



Welcome!

Dear Emma,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

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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

Emma Chandler
8474 Brighton Ave
Fresno, CA 37846



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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	



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CLUB
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VIN NOIR
Welcome Murphy



Welcome!

Dear Murphy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Murphy Tyson
8975 Stewart Avenue Ap #186
Fresno, CA 34584



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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard,
1 tablespoon soy sauce	garlic, molasses and curry paste. Add shrimp, and cover. Marinate in
1 tablespoon Dijon mustard	the refrigerator for 1 hour.
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates.
2 teaspoons curry paste	Thread the shrimp onto skewers, or place in a grilling basket for easy
1 pound large shrimp	handling. Transfer the marinade to a saucepan, and bring it to a boil.
	Then, simmer for 5 minutes.
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp
	occasionally with the marinade.



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CLUB
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VIN NOIR
Welcome Odette



Welcome!

Dear Odette,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

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Member Benefits

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Prepared especially for Platinum Member

Odette Mays
8223 Will Rd. Ap #864
Santa Ana, CA 4465



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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	



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VIN NOIR
Welcome Davis



Welcome!

Dear Davis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

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Member Benefits

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Prepared especially for Silver Member

Davis Griffith
5002 Judge Rd.
Bakersfield, CA 77896

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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CLUB
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VIN NOIR
Welcome Eleanor



Welcome!

Dear Eleanor,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

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Prepared especially for Platinum Member

Eleanor Diaz
1997 Seagate Road Ap #579
Santa Ana, CA 83071



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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard, garlic, molasses and curry paste. Add shrimp, and cover. Marinate in the refrigerator for 1 hour.
1 tablespoon soy sauce	
1 tablespoon Dijon mustard	
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates. Thread the shrimp onto skewers, or place in a grilling basket for easy handling. Transfer the marinade to a saucepan, and bring it to a boil. Then, simmer for 5 minutes.
2 teaspoons curry paste	
1 pound large shrimp	
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp occasionally with the marinade.

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VIN NOIR
Welcome Tucker



Welcome!

Dear Tucker,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Tucker Moran
2559 Park St.
Long Beach, CA 30552

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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR
Welcome Timothy



Welcome!

Dear Timothy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Platinum Member

Timothy Marquez
P.O. Box 816
Anaheim, CA 92735



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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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Welcome Genevieve



Welcome!

Dear Genevieve,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

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Prepared especially for Silver Member

Genevieve Morrison
P.O. Box 976
Santa Ana, CA 82325



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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	



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VIN NOIR
Welcome Zachery



Welcome!

Dear Zachery,

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.





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Prepared especially for Platinum Member

Zachery Walker
P.O. Box 727
San Diego, CA 13200



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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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VIN NOIR
Welcome Constance



Welcome!

Dear Constance,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Constance Moss
1638 Montrose Street
Anaheim, CA 23700



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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	



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VIN NOIR
Welcome Scarlet



Welcome!

Dear Scarlet,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





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Prepared especially for Gold Member

Scarlet Norman
4898 14th Rd. Ap #280
Rancho Cucamonga, CA 84453



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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard,
1 tablespoon soy sauce	garlic, molasses and curry paste. Add shrimp, and cover. Marinate in
1 tablespoon Dijon mustard	the refrigerator for 1 hour.
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates.
2 teaspoons curry paste	Thread the shrimp onto skewers, or place in a grilling basket for easy
1 pound large shrimp	handling. Transfer the marinade to a saucepan, and bring it to a boil.
	Then, simmer for 5 minutes.
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp
	occasionally with the marinade.

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VIN NOIR
Welcome Levi



Welcome!

Dear Levi,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





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Member Benefits

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Prepared especially for Silver Member

Levi Mueller
P.O. Box 520
San Luis Obispo, CA 25700



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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	

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VIN NOIR
Welcome Brynn



Welcome!

Dear Brynn,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





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Prepared especially for Gold Member

Brynn Blake
8441 Polhemus Avenue
Anaheim, CA 19066



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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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VIN NOIR
Welcome Sage



Welcome!

Dear Sage,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





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Prepared especially for Silver Member

Sage Rollins
P.O. Box 462
Long Beach, CA 83095



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	
1 garlic clove, minced	
1 pound ground pork	
¼ cup dry white wine	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
¼ cup fontinella	

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VIN NOIR
Welcome Tarik



Welcome!

Dear Tarik,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

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Member Benefits

Thank you for being a 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

Tarik Lamb
5384 38th St. Ap #600
Oakland, CA 13227



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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions,
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 400º 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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VIN NOIR
Welcome Timothy



Welcome!

Dear Timothy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

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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

Timothy Daniel
2694 Keever Rd. Ap #966
Bakersfield, CA 46619



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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	2. Divide the salad mixture among four plates.
1 tablespoon honey	
1 teaspoon Dijon mustard	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
¼ cup walnut oil	
Salt and pepper	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR
Welcome Timon



Welcome!

Dear Timon,

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

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Prepared especially for Gold Member

Timon Thompson
P.O. Box 139
San Diego, CA 4485



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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.



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Welcome Dahlia



Welcome!

Dear Dahlia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

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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

Dahlia Albert
P.O. Box 934
Oakland, CA 37964



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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in
2 ounces crumbled feta cheese	a large salad bowl.
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk
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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Welcome Fleur



Welcome!

Dear Fleur,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Fleur Johnston
7682 Strauss Av.
Fresno, CA 95695



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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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VIN NOIR
Welcome Sybil



Welcome!

Dear Sybil,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Platinum Member

Sybil Cobb
525 Roebling Rd.
Riverside, CA 75575



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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	



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VIN NOIR
Welcome Rigel



Welcome!

Dear Rigel,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

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Member Benefits

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Prepared especially for Gold Member

Rigel Melendez
1780 Jackson Street
Anaheim, CA 76988



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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard,
1 tablespoon soy sauce	garlic, molasses and curry paste. Add shrimp, and cover. Marinate in
1 tablespoon Dijon mustard	the refrigerator for 1 hour.
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates.
2 teaspoons curry paste	Thread the shrimp onto skewers, or place in a grilling basket for easy
1 pound large shrimp	handling. Transfer the marinade to a saucepan, and bring it to a boil.
	Then, simmer for 5 minutes.
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp
	occasionally with the marinade.



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VIN NOIR
Welcome Knox



Welcome!

Dear Knox,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Fransisco, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Knox Cain
P.O. Box 594
San Fransisco, CA 32511



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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.



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VIN NOIR
Welcome September



Welcome!

Dear September,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

September Cameron
P.O. Box 868
San Jose, CA 71668



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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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VIN NOIR
Welcome Shaine



Welcome!

Dear Shaine,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

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Prepared especially for Silver Member

Shaine Haley
P.O. Box 394
San Diego, CA 91142



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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.



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VIN NOIR
Welcome Taylor



Welcome!

Dear Taylor,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Taylor Alexander
6250 Avenue Rd.
San Diego, CA 27725



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	
1 garlic clove, minced	
1 pound ground pork	
¼ cup dry white wine	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
¼ cup fontinella	



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VIN NOIR
Welcome Lacy



Welcome!

Dear Lacy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

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Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Lacy Pratt
3823 Paerdegat Rd. Ap #795
Rancho Cucamonga, CA 99516



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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.



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VIN NOIR
Welcome Wayne



Welcome!

Dear Wayne,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Platinum Member

Wayne Morrow
8608 Bay Street
Long Beach, CA 25792

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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VIN NOIR
Welcome Illiana



Welcome!

Dear Illiana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Illiana Greer
9727 Bartlett Road Ap #497
San Luis Obispo, CA 89922



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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	2. Divide the salad mixture among four plates.
1 tablespoon honey	
1 teaspoon Dijon mustard	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
¼ cup walnut oil	
Salt and pepper	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR
Welcome Glenna



Welcome!

Dear Glenna,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

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Prepared especially for Gold Member

Glenna Weiss
P.O. Box 186
Bakersfield, CA 45296



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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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VIN NOIR
Welcome Constance



Welcome!

Dear Constance,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Constance Mclaughlin
P.O. Box 625
Fresno, CA 25515



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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
1 cup heavy cream	
¾ pound large shrimp	
2 teaspoons lemon juice	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 teaspoon lemon zest	
1 tablespoon chopped parsley	



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VIN NOIR
Welcome Mira



Welcome!

Dear Mira,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

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Prepared especially for Gold Member

Mira Lynch
5337 Smith Road
San Diego, CA 55152



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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	2. Divide the salad mixture among four plates.
1 tablespoon honey	
1 teaspoon Dijon mustard	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
¼ cup walnut oil	
Salt and pepper	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR
Welcome Dean



Welcome!

Dear Dean,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Bakersfield, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Silver member.
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Prepared especially for Silver Member

Dean Calhoun
4299 Varanda Road
Bakersfield, CA 33167



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	
1 garlic clove, minced	
1 pound ground pork	
¼ cup dry white wine	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
¼ cup fontinella	

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VIN NOIR
Welcome Zachery



Welcome!

Dear Zachery,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

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Member Benefits

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

Zachery Norton
P.O. Box 942
Oakland, CA 67384



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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	2. Divide the salad mixture among four plates.
1 tablespoon honey	
1 teaspoon Dijon mustard	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
¼ cup walnut oil	
Salt and pepper	4. Drizzle the vinaigrette over each salad and serve.





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VIN NOIR
Welcome Trevor



Welcome!

Dear Trevor,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Platinum Member

Trevor Barrera
9296 1st St.
Santa Ana, CA 60226



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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.



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VIN NOIR
Welcome Rhona



Welcome!

Dear Rhona,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





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Prepared especially for Platinum Member

Rhona Maynard
1838 Webster Ave
Sacramento, CA 89689





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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	
	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.



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VIN NOIR
Welcome Nyssa



Welcome!

Dear Nyssa,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

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Member Benefits

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Prepared especially for Silver Member

Nyssa Little
1739 Aster St. Ap #124
Rancho Cucamonga, CA 13989



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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.

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VIN NOIR
Welcome Orlando



Welcome!

Dear Orlando,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

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Member Benefits

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Prepared especially for Gold Member

Orlando Martinez
8742 Boynton Av.
Sacramento, CA 30395

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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.

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CLUB
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VIN NOIR
Welcome Carly



Welcome!

Dear Carly,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





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Prepared especially for Gold Member

Carly Newman
1964 Portland Rd.
Riverside, CA 44204



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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard,
1 tablespoon soy sauce	garlic, molasses and curry paste. Add shrimp, and cover. Marinate in
1 tablespoon Dijon mustard	the refrigerator for 1 hour.
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates.
2 teaspoons curry paste	Thread the shrimp onto skewers, or place in a grilling basket for easy
1 pound large shrimp	handling. Transfer the marinade to a saucepan, and bring it to a boil.
	Then, simmer for 5 minutes.
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp
	occasionally with the marinade.



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VIN NOIR
Welcome Kalia



Welcome!

Dear Kalia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

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Member Benefits

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Prepared especially for Silver Member

Kalia Thompson
5711 21st St.
San Diego, CA 62503



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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	

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CLUB
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VIN NOIR
Welcome Price



Welcome!

Dear Price,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

Located halfway between San Francisco and Los Angeles, the Central Coast mixes the fun-loving energy of Southern California with Northern California's sophistication and innovation. A hot spot for Rhône varietals and blends, it hosts the annual Hospice du Rhône, the world's liveliest gathering of international Rhône wine producers.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Price Thompson
6682 Strickland St.
Fresno, CA 6190



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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.



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CLUB
1992
VIN NOIR
Welcome Fatima



Welcome!

Dear Fatima,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





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Member Benefits

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Prepared especially for Platinum Member

Fatima Kramer
7453 27th St.
Santa Ana, CA 5963



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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	





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VIN NOIR
Welcome Olympia



Welcome!

Dear Olympia,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Luis Obispo, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

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Member Benefits

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Prepared especially for Platinum Member

Olympia Mitchell
P.O. Box 886
San Luis Obispo, CA 17867



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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.

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Welcome Wade



Welcome!

Dear Wade,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

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Member Benefits

Thank you for being a Gold member.
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Prepared especially for Gold Member

Wade Reid
P.O. Box 842
Los Angeles, CA 42004



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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.



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VIN NOIR
Welcome Rana



Welcome!

Dear Rana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Rancho Cucamonga, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

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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

Rana Cooley
6483 Aviation Ave Ap #950
Rancho Cucamonga, CA 8081



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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard,
1 tablespoon soy sauce	garlic, molasses and curry paste. Add shrimp, and cover. Marinate in
1 tablespoon Dijon mustard	the refrigerator for 1 hour.
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates.
2 teaspoons curry paste	Thread the shrimp onto skewers, or place in a grilling basket for easy
1 pound large shrimp	handling. Transfer the marinade to a saucepan, and bring it to a boil.
	Then, simmer for 5 minutes.
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp
	occasionally with the marinade.



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VIN NOIR
Welcome Keefe



Welcome!

Dear Keefe,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Los Angeles, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





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Prepared especially for Silver Member

Keefe Clemons
9945 Laurel Rd. Ap #311
Los Angeles, CA 57037



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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard,
1 tablespoon soy sauce	garlic, molasses and curry paste. Add shrimp, and cover. Marinate in
1 tablespoon Dijon mustard	the refrigerator for 1 hour.
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates.
2 teaspoons curry paste	Thread the shrimp onto skewers, or place in a grilling basket for easy
1 pound large shrimp	handling. Transfer the marinade to a saucepan, and bring it to a boil.
	Then, simmer for 5 minutes.
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp
	occasionally with the marinade.

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VIN NOIR
Welcome Marny



Welcome!

Dear Marny,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Marny Mitchell
P.O. Box 310
Sacramento, CA 65258



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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.



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CLUB
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VIN NOIR
Welcome Kelly



Welcome!

Dear Kelly,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

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Prepared especially for Platinum Member

Kelly Wilkerson
2175 42nd St.
Oakland, CA 12620



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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in
2 ounces crumbled feta cheese	a large salad bowl.
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk
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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VIN NOIR
Welcome Heather



Welcome!

Dear Heather,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Long Beach, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





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Member Benefits

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Prepared especially for Silver Member

Heather Wooten
P.O. Box 498
Long Beach, CA 17222



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	
1 garlic clove, minced	
1 pound ground pork	
¼ cup dry white wine	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
¼ cup fontinella	



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VIN NOIR
Welcome Naida



Welcome!

Dear Naida,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Platinum Member

Naida Hawkins
5241 Westbury Ave Ap #822
San Diego, CA 21159



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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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VIN NOIR
Welcome Nola



Welcome!

Dear Nola,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

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

Nola Sharpe
1165 St St. Ap #258
Oakland, CA 83444



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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	



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CLUB
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VIN NOIR
Welcome Haley



Welcome!

Dear Haley,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a 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

Haley Cotton
3601 Louisa Rd.
San Diego, CA 92272

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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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VIN NOIR
Welcome Burke



Welcome!

Dear Burke,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





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

Burke Dennis
2039 3rd St.
Fresno, CA 41097



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Recipe

Onion Soup

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
3 tablespoons butter	1. Heat 2 tablespoons of butter and oil in saucepan, add the onions, garlic, thyme, cover the mixture with baking paper and a lid. Cook on low heat for 90 minutes. Stir from time to time, to prevent burning and season to taste.
1 tablespoon virgin olive oil	
3 large Spanish onions	
1 garlic clove, finely chopped	
1 teaspoon thyme leaves	
⅓ cup red wine	2. Add wine, stock and sugar, then bring to a boil and simmer for 20 about minutes. Preheat the oven to 400° F.
16 oz. beef stock	
1 teaspoon sugar	
8, 1 inch slices of baguette	3. Place the bread slices on top, sprinkle with Provolone and drizzle the remaining butter over the cheese. Bake for 15 minutes.
1½ cups Provolone cheese	



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VIN NOIR
Welcome Lacy



Welcome!

Dear Lacy,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

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Member Benefits

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Prepared especially for Gold Member

Lacy Rodgers
9869 New Street
Oakland, CA 46641



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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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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VIN NOIR
Welcome Rebekah



Welcome!

Dear Rebekah,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

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Member Benefits

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Prepared especially for Platinum Member

Rebekah Cruz
6559 Woodpoint Ave Ap #183
Anaheim, CA 96960



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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard,
1 tablespoon soy sauce	garlic, molasses and curry paste. Add shrimp, and cover. Marinate in
1 tablespoon Dijon mustard	the refrigerator for 1 hour.
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates.
2 teaspoons curry paste	Thread the shrimp onto skewers, or place in a grilling basket for easy
1 pound large shrimp	handling. Transfer the marinade to a saucepan, and bring it to a boil.
	Then, simmer for 5 minutes.
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp
	occasionally with the marinade.



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VIN NOIR
Welcome Neil



Welcome!

Dear Neil,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Sacramento, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Neil Lott
6327 Marcus Street
Sacramento, CA 84116



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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	



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VIN NOIR
Welcome Hamilton



Welcome!

Dear Hamilton,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

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Prepared especially for Gold Member

Hamilton Barker
2023 Just St. Ap #165
Santa Ana, CA 10819



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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.

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CLUB
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VIN NOIR
Welcome Nicholas



Welcome!

Dear Nicholas,

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 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

Nicholas Gardner
5858 Old Rd.
Riverside, CA 86061



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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	2. Divide the salad mixture among four plates.
1 tablespoon honey	
1 teaspoon Dijon mustard	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
¼ cup walnut oil	
Salt and pepper	4. Drizzle the vinaigrette over each salad and serve.

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VIN NOIR
Welcome Vanna



Welcome!

Dear Vanna,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Riverside, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

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Member Benefits

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Prepared especially for Silver Member

Vanna Macdonald
8457 Rugby Ave
Riverside, CA 49439



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Recipe

Mushroom Risotto

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
5 cups chicken stock	1. In a saucepan, bring the chicken stock to a simmer. Reduce heat and keep warm.
2 tablespoons extra virgin olive oil	2. In a small saucepan, heat the olive oil. Add onion, season with salt and pepper, and cook over moderate heat, until onion is transparent. Add rice and cook for 3 minutes. Add wine and 1 cup of warm stock. Then, cook over moderate heat, stirring constantly, until liquid is absorbed. Continue adding the stock, stirring constantly, until it is nearly absorbed. The risotto is done when the rice is al dente and forms a thick, creamy sauce, about 20 minutes total. Season with salt and pepper.
1 medium onion	
1½ cups brown rice	
½ cup red wine	
2 tablespoons butter	
1 pound oyster mushrooms	
1 shallot, minced	3. In a large skillet, melt the butter, and add the mushrooms and shallots. Season with salt and pepper and cook over moderately high heat, stirring occasionally, until softened and browned, about 10 minutes. Transfer the mushrooms to the risotto and stir in the cheese and parsley. Cook over low heat for 5 minutes.
½ cup Parmigiano-Reggiano	
1 tablespoon parsley	





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VIN NOIR
Welcome Mufutau



Welcome!

Dear Mufutau,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





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

Mufutau Allison
4613 Plymouth Rd. Ap #893
Santa Ana, CA 81574



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Recipe

Orecchiette with Pork

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 teaspoons olive oil	1. In a large skillet, heat olive oil. Add chopped onion and minced garlic, cook over low heat, stirring frequently for 15 minutes, or until the onion is transparent. Add pork and raise heat to high. Cook for 7 minutes until pork is browned.
1 large onion	
1 garlic clove, minced	
1 pound ground pork	
¼ cup dry white wine	2. Add wine and boil until nearly evaporated. This will take about 8 minutes. Add chicken stock, thyme, rosemary, and simmer until the liquid is reduced to approximately half of the original volume.
1½ cups chicken stock	
1 teaspoon chopped thyme	
1 pound orecchiette	3. Cook the orecchiette in a pot of boiling salted water for 5 minutes. Drain pasta and add to the skillet along with the fontinella cheese. Cook over moderate heat until the sauce is thick and creamy. Transfer to warm bowls and serve immediately.
¼ cup fontinella	



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VIN NOIR
Welcome Jana



Welcome!

Dear Jana,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





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Member Benefits

Thank you for being a Platinum member.
Platinum members will receive a monthly shipment of 5 of the most limited and extraordinary wines conveniently delivered to your door, a 20% discount on purchases at all Vin Noir wineries, and a specialty gift item delivered with each shipment. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Platinum Member

Jana Davis
7651 Dahill Rd.
Santa Ana, CA 48165



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Recipe

Chorizo in Red Wine

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
12 oz. dry chorizo sausage	1. Combine the ingredients in a large skillet. Bring to a boil. Cover and simmer over low heat, turning chorizo once, until they are plump, about 15 minutes. Let stand for 5 minutes.
4 cups dry red wine	
6 garlic cloves	
4 bay leaves	
½ teaspoon cayenne pepper	2. Place chorizo on a cutting block and slice diagonally ¼ inch thick. Return the chorizo slices to the skillet and simmer over low heat for about 5 minutes.
	3. Transfer the chorizo slices to a shallow serving bowl and pour in enough of the remaining liquid to reach halfway up the side of the bowl. Serve with a good red wine.



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VIN NOIR
Welcome Levi



Welcome!

Dear Levi,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Jose, which is closest to the Central Coast region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Central Coast region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Central Coast

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Member Benefits

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Prepared especially for Silver Member

Levi Anthony
859 Willoughby Ave
San Jose, CA 96724



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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	



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VIN NOIR
Welcome Justin



Welcome!

Dear Justin,

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

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Silver member.
Silver members will receive 1 bottle of wine selected just for you from our collection of the most limited and extraordinary wines. In addition you will receive a 10% discount on purchases at all Vin Noir wineries. Silver members will also receive exclusive invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Silver Member

Justin Landry
6426 Agate Rd. Ap #983
Los Angeles, CA 18279

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Recipe

Salad with Wine Vinaigrette

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
6 large plum tomatoes	1. Gently toss the sliced plum tomatoes and feta together in a large salad bowl.
2 ounces crumbled feta cheese	
¼ cup wine vinegar	
1 tablespoon honey	2. Divide the salad mixture among four plates.
1 teaspoon Dijon mustard	
¼ cup walnut oil	3. Whisk together the vinegar, honey, and mustard. Continue to whisk the mixture while adding the oil, pouring in a slow and steady stream.
Salt and pepper	
	4. Drizzle the vinaigrette over each salad and serve.





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VIN NOIR
Welcome Wang



Welcome!

Dear Wang,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Oakland, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

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Prepared especially for Silver Member

Wang Kim
P.O. Box 271
Oakland, CA 6725



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Recipe

Thai Spicy Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 tablespoons lemon juice	1. In a shallow dish, mix together the lemon juice, soy sauce, mustard,
1 tablespoon soy sauce	garlic, molasses and curry paste. Add shrimp, and cover. Marinate in
1 tablespoon Dijon mustard	the refrigerator for 1 hour.
2 cloves minced garlic	
2 tablespoons morasses	2. Preheat a grill on high heat. When the grill is hot, lightly oil the grates.
2 teaspoons curry paste	Thread the shrimp onto skewers, or place in a grilling basket for easy
1 pound large shrimp	handling. Transfer the marinade to a saucepan, and bring it to a boil.
	Then, simmer for 5 minutes.
	3. Grill shrimp for 3 minutes per side, or until opaque. Baste shrimp
	occasionally with the marinade.



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VIN NOIR
Welcome Declan



Welcome!

Dear Declan,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Anaheim, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

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Member Benefits

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Prepared especially for Gold Member

Declan Richardson
5577 Louise Rd.
Anaheim, CA 53547



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Recipe

Linguine with Shrimp

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
2 cups grape tomatoes	1. Preheat the oven to 325°. In a large ovenproof skillet, toss tomatoes with olive oil and thyme, Season with salt and pepper. Roast the tomatoes for about 30 minutes.
1 tablespoon virgin olive oil	
1 teaspoon thyme leaves	
1 pound linguine	
1 cup heavy cream	2. In a large pot of boiling salted water, cook the linguine for 8 minutes, or until al dente and drain.
¾ pound large shrimp	
2 teaspoons lemon juice	
1 teaspoon lemon zest	3. Add the cream to the tomatoes, and cook over low heat, or until the cream thickens, about 5 minutes. Add the shrimp and simmer until they are completely cooked. Add the linguine along with the lemon juice, and toss over low heat until the pasta is completely coated, about 1 minute. Finally, add lemon zest.
1 tablespoon chopped parsley	



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Welcome Alexis



Welcome!

Dear Alexis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Santa Ana, 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

Alexis Kane
P.O. Box 167
Santa Ana, CA 26752



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Recipe

Burger with Mushroom Wine Sauce

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1 lb. ground beef	1. Gently mix together the ground beef and seasoning. Make four patties.
2 tsp. soy sauce	
1 tsp. tomato paste	2. Heat a skillet over medium heat, and add mushrooms to skillet.
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 Bevis



Welcome!

Dear Bevis,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from Fresno, which is closest to the Sonoma Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Sonoma Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Sonoma Valley

Sonoma has many distinctions, but here's one to note: it grows more Pinot Noir than any other county in the state. Gourmet farm and vineyard dinners are common here, an expression of the area's great wine, homegrown culinary culture and love of the great outdoors.





Member Benefits

Thank you for being a Gold member.
Gold members will receive a monthly shipment of 3 bottles selected from our collection of the most limited and extraordinary wines conveniently delivered to your door as well as a 15% discount on purchases at Vin Noir wineries. Members will also receive exclusive VIP invitations to all Vin Noir events and complimentary private tastings at your local wineries.



Prepared especially for Gold Member

Bevis Lyons
4512 Lee Av.
Fresno, CA 57754



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Recipe

Garlic Chicken

PAIRED BEST WITH: White Wine

INGREDIENTS	DIRECTIONS
½ pound whole chicken	1. Crush the garlic cloves, just enough to break the cloves.
2 - 3 whole heads of garlic	
¼ cup extra virgin olive oil	2. Trim chicken pieces to remove excess fat and pat dry. Heat 3 tbsp.
1½ cups dry white wine	olive oil in a large pan on medium heat. Working in stages, brown the
4 teaspoons tarragon	chicken pieces. Place the chicken pieces in the hot oil, and leave alone
2 teaspoons fresh thyme	until browned on one side, then turn over. Remove from pan.
	3. Add garlic and sauté until golden brown. Add wine and herbs. Bring to
	a boil. Add chicken. Reduce heat to low. Cover pan and simmer.
	4. Transfer chicken pieces to a platter, and spoon garlic sauce over
	chicken.



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VIN NOIR
Welcome Clark



Welcome!

Dear Clark,

Welcome to Vin Noir, California's exclusive wine association. We noticed that you are from San Diego, which is closest to the Napa Valley region of our association. As a member of our association, you will now enjoy access to private events hosted by the affiliated wineries in the Napa Valley region, member-only discounts, and sneak preview tastings of new wines. So savor the wines, enjoy our special events and privileges, and spend time in our tasting rooms.





Napa Valley

First recognized at the Judgment of Paris in 1976, Napa Valley's world-renowned wines have found an equal match in the region's cuisine. From Ubuntu's dynamic garden fare to Thomas Keller's Michelin-starred French Laundry and Tacos Michoacan's casual roadside spice, you'll find tasty cuisine around every corner. Vin Noir only supplies the most exquisite Napa wines to our members.





Member Benefits

Thank you for being a 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

Clark Allison
9482 Albany Av. Ap #843
San Diego, CA 977



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Recipe

Grilled Rib Eye Steak

PAIRED BEST WITH: Red Wine

INGREDIENTS	DIRECTIONS
1½ tablespoons black peppercorns	1. In a small skillet, roast the peppercorns over high heat until fragrant, about 2 minutes. Let cool and transfer to a food processor. Grind to a fine powder. In a medium bowl blend peppercorn powder, wine, black bean–garlic sauce, and sugar. Allow the mixture to sit for 30 minutes.
3 tablespoons dry white wine	
2½ tablespoons black bean–garlic sauce	
3 teaspoons sugar	2. Arrange steaks on a baking sheet and rub them with the prepared sauce. Marinate for 1 hour.
Three 1½-pound rib eye steaks	
Salt	3. Season the rib eye steaks lightly with salt. Grill over moderately high heat, turning once, until the steaks are medium-rare to medium. Transfer the steaks to a shallow pan, cover, and let rest for 5 minutes. Slice the steak thinly across the grain and serve.



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