

CELLAR EIGHT *wine club*

www.cellar8winebar.com

welcome

We're thrilled to welcome you to the very first month of the Cellar 8 Wine Club—a curated journey through unique wines, thoughtful pairings, and the stories behind each bottle. At Cellar 8, we believe wine is about connection—between people, place, and palate. We strive to build a space that brings the community together through wine, food, and unforgettable experiences. Whether you're here for our always-lively Bingo nights, brain-teasing Trivia, local live music, themed pairing dinners, or winemaker-led tasting events, there's always something happening to sip and savor. To keep the good vibes flowing from morning to night, Press Cafe offers the perfect complement, serving up Laughing Cat coffee, fresh scones, bagels, grab-and-go salads and sandwiches. Thank you for joining us on this wine-loving adventure. We can't wait to share what's next in your glass.

The Cellar 8 Team

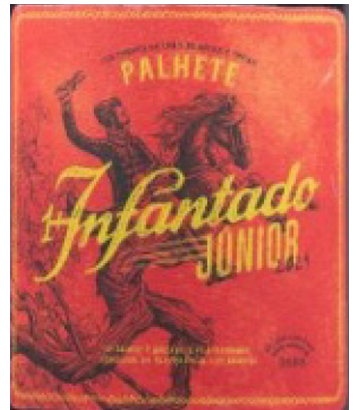
Infantado Júnior Palhete Red 2023

Douro, Portugal – \$34

Quinta do Infantado, based in Pinhão, has been a pioneer in estate-bottled Ports since 1979, breaking tradition in 1986 when laws finally allowed small producers to export directly from the Douro. Still run by siblings João and Catherine Roseira, the estate is known for meticulous handwork in the vineyards, foot-trodden fermentations in stone lagares, and wines that reflect the Douro's steep terraces and rugged soils. While famous for their medium-dry Ports, Infantado also crafts expressive still wines like this vibrant Palhete. Made entirely from Touriga Nacional, the 2023 Júnior Palhete is a nod to old-world charm with a bright, lively profile. Aromas of cherry and blackberry mingle with earthy notes, white pepper, and a subtle funk that adds intrigue. On the palate, it's fresh and lifted with excellent acidity, soft tannins, and a supple texture—delicious slightly chilled.

Food Pairing: Grilled or baked fish, creamy cod dishes, shellfish, sushi, salads, or fresh fruit.

Style Snapshot: Bright · Cherry & Blackberry · Earthy · White Pepper · Soft Tannin · Excellent Acidity





Château La Grave Cahors 2021

Cahors, France – \$26

In the heart of southwest France, the Lot River winds through historic Cahors, birthplace of the Malbec grape—locally called Cot—and home to inky, full-bodied reds long nicknamed the “black wine” of the Southwest. Philippe Bernède, whose family has farmed these rugged clay soils for generations, crafts Château La Grave as a rare 100% Malbec, fermented in stainless steel with daily punch-downs and aged in large wood tanks before a final rest in bottle. Deep ruby in color, it offers aromas of blackberry, black currant, and pink peppercorn, with notes of black tea leaf, earthy minerality, and a minty lift. Lively acidity and soft tannins balance a meaty, savory core, making this both food-friendly and cellar-worthy.

Food Pairing: Duck confit, grilled lamb, hearty stews, or aged cheeses.

Style Snapshot: Deep Ruby · Blackberry & Black Currant · Pink Peppercorn · Black Tea Leaf · Earthy · Meaty · Slight Herbaceousness · Soft Tannin

Meinklang Burgenlandwhite 2024

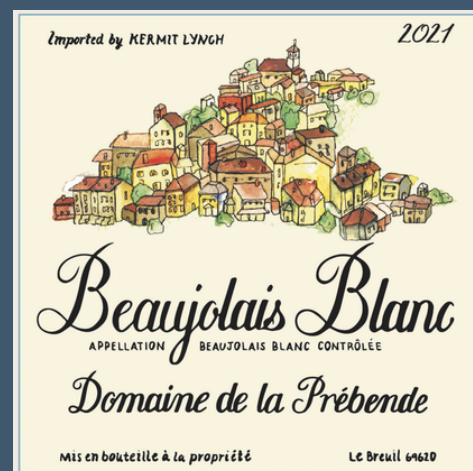


Burgenland, Austria – \$30

The Michlits family's Meinklang estate is a fully self-sufficient, biodynamic farm in Austria's Seewinkel region, where vineyards flourish alongside orchards, grains, and a free-roaming cattle herd. This integrated approach shapes wines that are pure, expressive, and alive. A blend of 50% Grüner Veltliner, 40% Welschriesling, and 10% Muskat, the 2024 Burgenlandwhite is light, refreshing, and delightfully aromatic. Notes of lychee, pear, and delicate florals meet hints of mint and crisp green apple. Bright acidity and a clean, mineral finish make it an effortless warm-weather favorite.

Food Pairing: Salads, fresh seafood, sushi, goat cheese, or as a vibrant aperitif.

Style Snapshot: Pretty Floral · Lychee & Pear · Grüner Freshness · Slight Eucalyptus · Great Acidity · Crisp & Bright



Beaujolais Blanc “Anna Asmaquer” 2021

Beaujolais, France – \$33

Domaine de la Prébende's “Anna Asmaquer” Chardonnay is rooted in rare clay and limestone soils in a region known for granite. The cuvée honors Anna Asmaquer, great-grandmother of vigneronne Ghislaine Dupeuble, whose dedication to vineyard and cellar a century ago still inspires the domaine today. Hand-harvested and naturally fermented, this old-vine Chardonnay shows a bright, floral nose with juicy apple, lemon curd, and a touch of white button mushroom. On the palate, lively acidity, brioche-like minerality, and elegant texture make this both refined and food-friendly.

Food Pairing: Roast chicken, creamy pasta, mushroom risotto, or goat cheese tart.

Style Snapshot: Elegant Nose · Bright & Floral · Juicy Apple · Lemon Curd · Brioche · Good Minerality & Acidity · White Mushroom

Wine Club Cancellation Policy

Cancellations must be made by the 15th of the month prior to the release month; after this date, your upcoming order will be processed as scheduled. Any cancellation received after the deadline will take effect the following release cycle.

Recipe Ideas:

Wild Mushroom Flatbread with Garlic, Thyme & Fontina Paired with Infantado Júnior Palhete Red

Ingredients (makes 2 flatbreads):

- 2 pieces of naan or flatbread (store-bought or homemade)
- 2 tbsp olive oil
- 1 clove garlic, minced
- 1 small shallot, thinly sliced
- 8 oz mixed wild mushrooms (shiitake, oyster, cremini, chanterelle), sliced
- 2 tsp fresh thyme leaves (or ½ tsp dried)
- Salt & cracked black pepper to taste
- 1 cup shredded Fontina cheese (or Gruyère for nuttier flavor)
- ½ cup arugula
- Drizzle of balsamic glaze

Instructions:

1. Preheat oven to 425°F. Place flatbreads on a baking sheet.
2. Heat olive oil in a skillet over medium heat. Add garlic & shallot, sauté until fragrant (1 min).
3. Add mushrooms, thyme, salt & pepper. Cook until mushrooms are golden and any liquid has evaporated (5–7 min).
4. Spread sautéed mushrooms evenly over flatbreads. Top with Fontina cheese.
5. Bake for 8–10 minutes until cheese is melted and bubbling.
6. Remove from oven, top with fresh arugula, and drizzle lightly with balsamic glaze. Slice and serve warm.

Serving Notes:

The earthy mushrooms + creamy cheese + balsamic brightness echo the wine's earthy, fruity, and lifted acidity profile.

Easy Chicken Piccata Paired with Beaujolais Blanc “Anna Asmaquer”

Serves 4

Ingredients

- 2 large boneless, skinless chicken breasts (halved horizontally into 4 cutlets)
- Salt & freshly cracked black pepper
- ½ cup all-purpose flour (for dredging)
- 3 tbsp olive oil
- 3 tbsp unsalted butter (divided)
- 3 cloves garlic, minced
- 1 cup dry white wine (a splash of the Beaujolais Blanc is perfect)
- ¾ cup chicken stock
- Juice of 1 large lemon (plus extra slices for garnish)
- 2 tbsp capers, drained
- 2 tbsp fresh parsley, chopped

Instructions

1. Prep the Chicken:
 - Season cutlets generously with salt & pepper.
 - Dredge lightly in flour, shaking off excess.
2. Sear the Chicken:
 - Heat olive oil + 1 tbsp butter in a large skillet over medium-high heat.
 - Cook chicken 3–4 minutes per side until golden and just cooked through. Remove to a plate.
3. Make the Sauce:
 - In the same pan, melt 1 tbsp butter. Add garlic, sauté 30 seconds until fragrant.
 - Deglaze with wine, scraping up browned bits. Let reduce by half (2–3 minutes).

- Stir in chicken stock, lemon juice, and capers. Simmer 3 minutes until slightly thickened.

4. Finish:

- Return chicken to pan, spooning sauce over the cutlets.
- Stir in final 1 tbsp butter to finish the sauce with a silky texture.

5. Serve:

- Plate chicken, spoon sauce generously over top, and sprinkle with parsley.
- Garnish with lemon slices.

Serving Notes

- Pair with the Domaine de la Prébende Beaujolais Blanc—the wine's bright acidity, lemon curd notes, and brioche minerality mirror the sauce while cutting through the buttery richness.
- Delicious alongside a simple arugula salad or light pasta.

Braised Short Ribs with Root Vegetables Paired with Château La Grave Cahors

Serves 4–6

Ingredients

- 4 lbs bone-in beef short ribs (about 8 pieces)
- 2 tbsp olive oil
- Salt & freshly cracked black pepper
- 1 large onion, chopped
- 2 carrots, chopped
- 2 parsnips, chopped
- 1 small turnip, chopped
- 3 cloves garlic, smashed
- 2 tbsp tomato paste
- 2 cups beef stock
- 1 cup dry red wine (use a French Malbec/Cahors if you can spare it 😊)
- 2 sprigs fresh rosemary
- 3 sprigs fresh thyme
- 2 bay leaves
- 1 tsp black peppercorns

For finishing:

- Chopped fresh parsley
- Crusty bread or creamy mashed potatoes

Instructions

1. **Prep & Sear the Short Ribs:**
 - Preheat oven to 325°F.
 - Pat ribs dry and season generously with salt & pepper.
 - Heat olive oil in a large Dutch oven over medium-high heat.
 - Sear ribs on all sides until browned (about 3–4 minutes per side). Remove to a plate.
2. **Build the Base:**
 - In the same pot, add onion, carrots, parsnips, turnip, and garlic. Sauté until softened and lightly caramelized, 6–8 minutes.
 - Stir in tomato paste and cook for 2 minutes to deepen flavor.
3. **Deglaze & Braise:**
 - Pour in the red wine, scraping up browned bits. Let simmer for 2 minutes.
 - Return ribs to the pot, nestling them among the veggies.
 - Add beef stock, herbs, and bay leaves. Liquid should come about $\frac{2}{3}$ of the way up the ribs (add more stock if needed).
 - Bring to a gentle simmer, cover, and transfer to oven.
4. **Slow Cook:**
 - Braise in oven 2½–3 hours until ribs are fall-apart tender. Check halfway through to ensure liquid hasn't reduced too much—top up with a splash of stock or water if needed.
5. **Finish & Serve:**
 - Remove ribs and vegetables to a platter. Strain liquid, skim excess fat, and reduce sauce on the stove until slightly thickened.
 - Spoon sauce back over ribs & veggies.
 - Garnish with parsley.

Serving Suggestions

- **With Wine:** Cahors' blackberry, currant, black tea, and earthy mineral notes will wrap around the beefy richness, while its lively acidity cuts through the fat.
- **On the Plate:** Serve with buttery mashed potatoes, creamy polenta, or crusty baguette to soak up the sauce.

Roasted Asparagus with Lemon Zest & Shaved Parmesan Paired with Meinklang Burgenlandwhite

Serves 4 as a side

Ingredients

- 1 lb fresh asparagus, woody ends trimmed
- 2 tbsp olive oil
- Salt & freshly cracked black pepper
- Zest of 1 lemon
- 2 tbsp freshly squeezed lemon juice
- ¼ cup shaved Parmesan (use a vegetable peeler for nice ribbons)
- Optional garnish: toasted pine nuts or a sprinkle of fresh parsley

Instructions

1. **Preheat the oven:** Heat to 425°F (220°C). Line a baking sheet with parchment for easy cleanup.
2. **Prep the asparagus:** Arrange trimmed asparagus spears on the baking sheet. Drizzle with olive oil, then season generously with salt and black pepper. Toss to coat evenly.
3. **Roast:** Spread the asparagus in a single layer. Roast for 10–12 minutes, depending on thickness, until tender and just starting to caramelize.
4. **Finish with lemon:** As soon as asparagus comes out of the oven, drizzle with lemon juice and sprinkle with zest. Toss gently to coat.
5. **Add Parmesan & serve:** Transfer to a serving platter. Scatter shaved Parmesan over the warm asparagus. Garnish with pine nuts or parsley if using. Serve immediately.

Why it Works with Meinklang Burgenland White

- Grüner Veltliner loves asparagus—its natural green notes mirror the veggie's flavor without clashing (something many wines struggle with).
- Lemon zest & juice highlight the wine's crisp acidity and citrusy freshness.
- Parmesan shavings bring a salty, nutty richness that balances the wine's mineral-driven finish.