

CELLAR EIGHT

wine club

www.cellar8winebar.com



Happy 2026!

As we kick off a brand-new year, we just want to say how grateful we are for each of you. Our Member Christmas Party was truly such a highlight; stolen presents, lots of laughs, great wine flowing freely, and that unmistakable Cellar 8 energy filling the room. Nights like that are a reminder of why we do what we do, and we are so thankful you showed up, leaned into the fun, and made it such a memorable evening.

We're starting the year with a lineup of wines that feel thoughtful, expressive, and perfect for cozy winter tables. These bottles come from winemakers who are deeply connected to their land, many working quietly behind the scenes to preserve traditions, revive forgotten grapes, and farm with real intention and care. Each wine tells a story, and we're excited to share those stories with you as we settle into the new year together.

Cheers,

The Cellar 8 Team

Pascal Janvier Chenin Blanc, Jasnières, 2024

Val du Loir, France

This Chenin Blanc comes from one of the Loire Valley's most underrated and nearly forgotten appellations: Jasnières, located in the Val du Loir, a tributary region north of the Loire River. It's the coldest and most northerly viticultural zone in the greater Loire, where freshness, tension, and acidity are essential to survival. At one time, these wines were favored by King Henri IV, but today fewer than 100 hectares remain under vine. Pascal Janvier never planned to become a winemaker. He originally trained as a butcher before making a decisive career shift at age thirty to study viticulture in Amboise. Quiet, focused, and deeply deliberate, Pascal, alongside his wife Dominique, has become one of the key figures reviving Jasnières. They farm dozens of tiny parcels by hand, working clay and limestone soils planted primarily to Chenin Blanc, some vines over 40 years old. His wine is pure joy. On the nose, it's floral, light, and instantly nostalgic, evoking the brightness of an elementary school juice box; playful and inviting.



On the palate, it snaps into focus with vibrant acidity, unfolding layers of honeysuckle, lime zest, and fresh citrus. It's clean, refreshing, and expressive without ever feeling sharp.

Style Snapshot: Floral · Honeysuckle & Lime Zest · Bright Citrus · Electric Acidity · Clean & Playful · Loire Valley Classic

Vol .03 January/February 2026

La Colombera 'Derthona' Timorasso, 2022

Colli Tortonesi DOC, Piedmont, Italy



Timorasso is one of Italy's most fascinating white grapes — and one that nearly disappeared. Native to the hills around Tortona in southern Piedmont, it was largely abandoned in favor of easier varieties until a handful of producers recognized its age-worthiness and depth.

At the center of this revival is La Colombera, a five-generation family estate run today by siblings Elisa and Lorenzo Semino alongside their father Piercarlo. Elisa even wrote her enology thesis on Timorasso, becoming one of the grape's most thoughtful champions.

Their vineyards sit at 250–300 meters elevation on limestone-rich clay soils, scattered with white stones that help regulate temperature and add structure. Farming is organic in practice (though not certified), and the wines are fermented gently in stainless steel and aged on the lees to preserve texture and purity.

On the nose, this wine is highly aromatic, with a distinctive Riesling-like petrol note alongside subtle florals. On the palate, it turns softer and more rounded, with lower acidity, offering notes of stone fruit, lemon rind, chamomile, and white tea with honey. Quietly powerful, savory, and beautifully suited to winter meals.

Style Snapshot: Aromatic · Stone Fruit · Lemon Rind · Honey · White Tea · Round Texture · Savory & Elegant

Bodegas Ontanon, Lagarnacha, 2020

Rioja Oriental, Spain

This Garnacha comes from the village of Quel, in Rioja Oriental, at the base of the Sierra de Yerga. Ontañón has spent over a decade restoring ancestral Garnacha clones, farming poor, rocky hillside soils and high-elevation vineyards, often at the very limits of where Garnacha can survive.

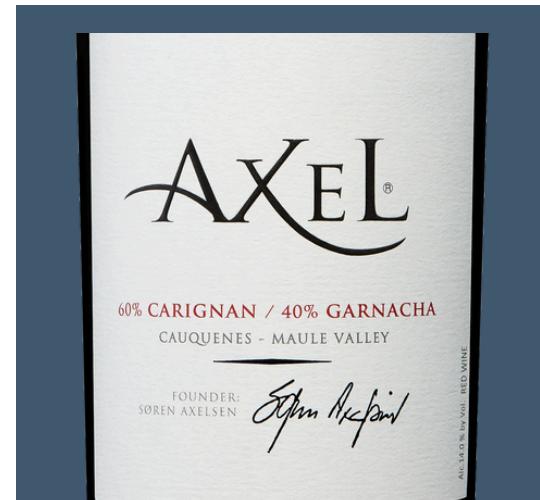
The 2020 vintage was challenging but rewarding, with higher rainfall early in the season followed by a long, balanced ripening period. Gentle extraction and five months of aging in American and French oak bring structure and polish without masking the fruit.

Deep in color, this wine delivers red and black fruit, fig, currants, anise, and natural fruit leather. On the palate, it's bold and structured with grippy tannins and a long, savory finish — a true winter red that demands food.

Why We Chose This Wine?

Because it shows Garnacha at its most powerful, soulful, and expressive.

Style Snapshot: Deep & Dark · Fig & Currant · Anise · Fruit Leather · Grippy Tannins · Bold Winter Red



Axel, Red Blend, 2023

Maule Valley, Chile

This red comes from the Maule Valley, one of Chile's oldest and most important wine regions. With its Mediterranean climate, and long growing cycle, Maule is particularly well-suited to heritage varieties like Carignan, which thrive with warmth but retain acidity when farmed thoughtfully.

Axel Wines is certified sustainable and vegan, focusing on long-term soil health, water conservation, and minimal intervention. Their philosophy is simple: healthy vineyards produce purer, more expressive wines.

Tasting Notes

In the glass, the wine shows a medium, nearly purple hue. Aromatically, it opens with dark fruit and cassis, followed by dried mulchy leaves and black tea. On the palate, bright acidity leads, with subtle vegetal notes and cooked bell pepper, all framed by fine, silky tannins. Give it a moment — it opens beautifully with air.

We chose this wine because it balances freshness, earth, and elegance while staying incredibly food-friendly.

Style Snapshot: Dark Fruit · Cassis · Black Tea · Savory · Bright Acidity · Silky Tannins · Sustainable & Vegan



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:

Whipped Goat Cheese & Roasted Winter Squash Dip Paired with Chenin Blanc

Ingredients (Appetizer Serving)

- 1 baguette, thinly sliced
- 8 oz goat cheese
- 2 oz cream cheese
- 5 tbsp olive oil
- 3 tbsp honey (divided)
- 2½ cups winter squash (buttercup, acorn, or butternut),
- 1 shallot, minced
- ½ cup chopped walnuts
- 1 tbsp pumpkin seeds
- 1 tsp fresh thyme, chopped
- 1 tsp fresh rosemary, chopped
- Salt & pepper, to taste

Instructions

- Preheat oven to 425°F.
- Toss squash with 1 tbsp olive oil and 1 tbsp honey; season with salt and pepper and Roast 15–20 minutes until fork-tender (not mushy), flipping halfway.
- In a food processor, combine goat cheese, cream cheese, and 2 tbsp honey. Blend on low speed and drizzle in ~2 tbsp olive oil until smooth and fluffy.
- Taste and adjust salt or honey as desired.
- Heat 2 tbsp olive oil in a pan over medium heat.
- Add shallots, cook 6–7 minutes until golden.
- Add walnuts and pumpkin seeds; cook 5 more minutes until nutty.
- Stir in thyme and rosemary; season with salt and pepper. Cool slightly.
- Arrange baguette slices on a baking sheet.
- Drizzle lightly with olive oil and bake 15–20 minutes at 425°F until golden, or air-fry at 375°F for 5–8 minutes.
- Spread whipped goat cheese in a shallow bowl.
- Top with half the shallot–nut mixture, then the roasted squash, then the remaining topping.
- Season with pepper; drizzle with olive oil and a bit of honey if you like.
- Garnish with rosemary sprigs.
- Serve at room temperature with toasted baguette slices.

This dip shines as a welcome or starter course with the Chenin. Serve it at room temperature so the squash sweetness and herby crunch can play against the wine's citrus, honeysuckle, and electric acidity.

Why This Works

Timorasso's high acidity and savory complexity cut through the creamy texture of the soup and echo its lemon brightness, while the artichokes and herbs enhance the wine's mineral and herbal undertones. It's cozy, bright, and elegant – perfect for a winter lunch or light dinner with a glass of Derthona at hand.

Serving Tip

Serve this soup with Timorasso slightly chilled (around 50–55°F / 10–13°C) so its acidity and minerality complement the creamy texture and citrus brightness of the soup.

Creamy Lemon Artichoke Soup Paired with 'Derthona' Timorasso

Ingredients (Serves 4–6)

- 2–3 tbsp extra-virgin olive oil
- 1 medium yellow onion, finely chopped
- 2–3 stalks celery, diced
- 3–4 cloves garlic, minced
- 1 pinch red pepper flakes (optional)
- 14–16 oz artichoke hearts (fresh, canned, or frozen), drained and chopped
- 1 cup sun-dried tomatoes, sliced (for savory richness)
- 32 oz chicken or vegetable stock
- 1 tbsp lemon juice (fresh)
- 1–2 cups fresh spinach or baby kale
- ½–1 cup heavy cream (or crème fraîche for extra silkiness)
- ½ cup grated Parmesan or Asiago
- Salt & freshly cracked pepper
- Zest of 1 lemon (for garnish)

Instructions

- Sauté the aromatics: Heat olive oil in a large pot over medium heat. Add the onion, celery, garlic, and red pepper flakes (if using). Sauté about 5 minutes until softened and fragrant.
- Stir in the chopped artichokes and sun-dried tomatoes. Cook another couple of minutes so everything melds together.
- Pour in the stock and lemon juice. Bring to a simmer and cook 5–7 minutes to let flavors develop.
- Stir in the spinach or kale until just wilted.
- Reduce heat and add cream, stirring to combine. Bring back to a gentle simmer – don't boil. Once warm and silky, stir in the cheese until melted and smooth.
- Adjust with salt and pepper to taste. Serve hot, garnished with lemon zest and an extra drizzle of olive oil.

Slow-Roasted Lamb Shoulder with Figs, Rosemary & Warm Spices Paired with La Garnacha

Ingredients (Serves 4–6)

- 3½–4 lb lamb shoulder (bone-in preferred)
- Kosher salt & freshly cracked black pepper
- 3 tbsp olive oil
- 1 large yellow onion, sliced
- 4 cloves garlic, sliced
- 1 cup dried figs, halved
- 1½ cups dry red wine
- 1 cup beef or lamb stock
- 2–3 sprigs fresh rosemary
- 2 sprigs fresh thyme
- 1 tsp ground coriander
- ½ tsp ground fennel seed or a small pinch ground star anise
- Optional finish: 1–2 tsp balsamic vinegar

Instructions

- Preheat oven to 325°F (165°C). Pat lamb dry and season generously with salt and pepper.
- Heat olive oil in a large Dutch oven over medium-high. Sear lamb on all sides until deeply browned (8–10 minutes total). Remove lamb and set aside.
- Reduce heat to medium. Add onion and cook until softened and lightly caramelized, 5–7 minutes. Add garlic and cook 30 seconds. Stir in coriander and fennel (or star anise) until fragrant.
- Pour in red wine, scraping up browned bits. Simmer 3–5 minutes to reduce slightly.
- Add figs, stock, rosemary, and thyme. Return lamb to the pot (liquid should come about halfway up the meat). Cover and transfer to oven.
- Cook 3–3½ hours, turning lamb once halfway, until fork-tender.
- Remove lid for the last 20 minutes to deepen flavor, if desired. Taste sauce; add a small splash of balsamic for brightness. Rest lamb 10 minutes before serving.

Serve With

Creamy polenta or mashed potatoes, roasted root vegetables, or crusty bread to soak up the sauce.

Tip: Give the wine 20–30 minutes of air; the lamb's richness softens tannins while figs and herbs echo dark fruit and spice.

- This pairing is all about balance and harmony. The lamb shoulder's natural richness and slow-roasted tenderness soften the wine's grippy tannins, allowing its deep red and black fruit flavors to come forward. The figs mirror the wine's notes of fig, currant, and natural fruit leather, creating a seamless bridge between plate and glass.
- Rosemary and warm spices like coriander and fennel echo the wine's anise and savory undertones, while the gentle acidity of the wine cuts through the fat of the lamb, keeping each bite and sip fresh rather than heavy. As both the wine and the dish open up with time, their layered complexity unfolds together—making this a cozy, slow-sipping winter pairing that feels intentional, comforting, and deeply satisfying.

Creamy Polenta with Wild Mushrooms Paired with Axel Red Blend

Ingredients (Serves 4)

Creamy Polenta

- 1 cup coarse polenta
- 4 cups vegetable stock (or water with a pinch of salt)
- 2 tbsp butter or olive oil
- ½ cup freshly grated Parmesan (optional, but lovely)
- Salt & freshly cracked black pepper

Mushroom Topping

- 1½–2 lbs mixed mushrooms (cremini, shiitake, oyster, or portobello), sliced or torn
- 2 tbsp olive oil
- 1 tbsp butter
- 2 cloves garlic, minced
- 1 tsp fresh thyme, chopped
- 1 tsp fresh rosemary, finely chopped
- Salt & freshly cracked black pepper

To Finish

- Fresh parsley or thyme leaves
- Optional: drizzle of balsamic reduction or truffle oil
- Optional crunch: toasted breadcrumbs or fried shallots

Instructions

1. Bring the vegetable stock to a gentle simmer in a medium pot. Slowly whisk in the polenta to prevent lumps. Reduce heat to low and cook gently for 25–30 minutes, stirring frequently, until thick, smooth, and creamy. Finish with butter or olive oil, Parmesan if using, and season well with salt and pepper. Cover and keep warm.
2. Heat olive oil and butter in a wide skillet over medium-high heat. Add mushrooms in a single layer (work in batches if needed) and let them cook undisturbed for several minutes until deeply browned. Stir and continue cooking until all moisture has evaporated and the mushrooms are golden and concentrated.
3. Lower heat slightly and add garlic, thyme, and rosemary. Cook just until fragrant, about 30 seconds. Season generously with salt and pepper.
4. Spoon creamy polenta into warm bowls. Pile mushrooms generously on top. Finish with herbs and any optional garnishes you love.

Why This Works

Wild mushrooms naturally echo the wine's mulchy forest floor, dried leaf, and black tea notes, creating an immediate bridge between glass and plate. Polenta provides a soft, creamy base that rounds out the wine's bright acidity and silky tannins, while fresh herbs highlight its subtle vegetal and savory nuances.

The result is a pairing that feels grounded, warming, and incredibly harmonious.

As both the wine and the dish open up with time, their layered complexity unfolds together—making this a cozy, slow-sipping winter pairing that feels intentional, comforting, and deeply satisfying.