

# CELLAR EIGHT *wine club*

[www.cellar8winebar.com](http://www.cellar8winebar.com)



## *Happy Summer!*

From the shores of the Mediterranean to the fog-kissed coast of Monterey, this wine club release is all about sunshine, summer tables, and bottles that bring a little adventure to your glass. With Fourth of July right around the corner, and America celebrating 250 years, we're leaning into wines made for gathering. Bright, coastal whites with citrusy lift and sea spray freshness, plus bold, fun reds ready for the grill, the smoker, and long evenings outside.

This month's lineup was built for summer sipping, backyard cooking, and easy pairing: elote on the patio, crispy artichokes with lemony aioli, steak sandwiches with chimichurri, sticky Korean short ribs, and all the delicious little moments that happen when good food and good wine meet. We love choosing bottles that feel a little unexpected, a little different, and full of personality, the kind that make you pause, taste again, and maybe discover something new.

As always, these wines are meant to be explored, shared, and enjoyed with a little curiosity.

## *The Cellar 8 Team*

### **Russell Joyce "Le Blanc," 2024**

**Arroyo Seco, Monterey County, California**



Joyce Wine Co. began in Monterey County after the Joyce family settled in Carmel Valley in the 1970s, later planting their first vines in 1986. Today, Russell Joyce focuses on fresh, transparent, site driven wines from coastal Monterey vineyards, with Arroyo Seco playing a starring role. This AVA is shaped by strong daily winds, cool fog from Monterey Bay, rocky alluvial soils, and marine influence. All of which help build freshness, salinity, and quiet complexity in the glass.

The 2024 Le Blanc is a coastal-minded blend of Vermentino, Chenin Blanc, and Sauvignon Blanc, fermented with ambient yeast in neutral French oak to preserve freshness while adding subtle texture. It opens with citrus, lime blossom, orchard fruit, and saline notes, followed by green apple, underripe peach, gooseberry, chamomile, and a sea-spray finish. It feels like the shores of the Mediterranean made their way to Monterey; crisp, bright, lightly herbal, and exactly the kind of summer sipper we want in hand.

**Food Pairing:** Oysters · Shrimp Ceviche · Fish Tacos · Vietnamese Spring Rolls · Citrus Salad with Chèvre · Potato Chips with Crème Fraîche · Elote · Lemon Chicken Piccata

**Style Snapshot:**

Citrus · Green Apple · Underripe Peach · Lime Blossom · Sea Spray · Saline Minerality · Bright & Coastal · Summer Sipper

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## Héritage du Pic Saint Loup “Cuvée Sainte Agnès” Blanc Languedoc, France



Héritage du Pic Saint Loup sits in one of the coolest and most distinctive corners of the Languedoc, where limestone soils, mountain influence, and Mediterranean breezes create wines with freshness rather than heavy southern richness. The estate has deep historical roots, with ties to the bishops of Maguelone, and today the Ravaille family farms with a focus on biodynamics, restraint, and a clear expression of place. “Cuvée Sainte Agnès” Blanc is an organic & biodynamic Southern French blend of Roussanne, Grenache Blanc and Gris, Marsanne, and Clairette, fermented with native yeasts and aged in foudres. The wine has the texture and subtle creaminess we love from Rhône-style whites, but with beautiful lift: candied lemon peel, pear skin, white flowers, chamomile, bitter herbs, and a chalky mineral finish. It is not overly aromatic or flashy but instead feels quietly elegant, coastal, and complex, like a Mediterranean breeze through wild herbs and sea spray.

**Food Pairing:** Grilled Branzino · Lemon-herb Chicken · Goat Cheese Tart · Salade Niçoise · Crispy Artichokes with Aioli · Fennel Sausage Pizza · Coconut Curry Mussels · Fried Green Tomatoes

**Style Snapshot:** Lemon Citrus · White Flowers · Pear Skin · Chamomile · Bitter Herbs · Creamy Texture · Saline Finish · Mediterranean Breeze

## Aperture Bordeaux Red Blend, 2022

Sonoma County, California

Founded in 2009 by acclaimed winemaker Jesse Katz, Aperture Cellars was inspired by his time working in Bordeaux and his desire to express Sonoma County through a Bordeaux lens. The name nods to the photographic world, reflecting the influence of Jesse's father, renowned photographer Andy Katz, while the wines themselves focus on hillside vineyards, low yields, and meticulous winemaking. The 2022 Bordeaux Red Blend is made from Malbec, Cabernet Sauvignon, Merlot, Petit Verdot, and Cabernet Franc, aged 18 months in French oak and bottled unfiltered and unfiltered.

This vintage feels polished, structured, and beautifully refined. More classically Bordeaux-inspired than big and flashy. Notes of black cherry, blackberry, red cherry, pomegranate, lavender, forest floor, and subtle oak unfold with time in the glass. Cabernet Sauvignon gives the wine its structured backbone, Malbec brings plush fruit, and Merlot adds softness, creating a seamless balance of Sonoma richness and old world restraint. With velvety tannins, bright acidity, and a long, elegant finish, this is a sophisticated red built for the dinner table.

**Food Pairing:** Beef Wellington · Prime Rib with Rosemary Jus · Herb-Crusted Lamb Chops · Duck Breast with Cherry Gastrique

**Style Snapshot:** Black Cherry · Blackberry · Pomegranate · Lavender · Forest Floor · Velvety Tannins · Structured · Elegant · Bordeaux-Inspired



## Gran Llama Malbec, 2019

Luján de Cuyo, Mendoza, Argentina

Belasco de Baquedano traces its roots back to Viana, Spain, where the Belasco family began producing Pacharán in the 1800s before eventually turning their focus toward wine. Their fascination with Malbec led them to Argentina's Luján de Cuyo, one of Mendoza's most historic growing regions, where old vines and high-altitude vineyards create wines with depth, concentration, and unmistakable character. Gran Llama is sourced from 114-year-old vines and aged in French oak, giving this 100% Malbec a rich but polished profile. In the glass, it shows deep ruby color with notes of dark berry, plum, raisin, black licorice, tobacco, toasted oak, and black tea. The palate is lush and generous, with soft, plush tannins and a long, smooth finish. Bold enough for grilled meats, but refined enough to pair beyond the expected.

**Food Pairing:** Grilled Steak with Chimichurri · Lamb Chops · Beef Empanadas · Mole Negro · Mushroom Birria Tacos · Black Garlic Burger · Smoked Brisket Nachos · Dark Chocolate with Sea Salt

**Style Snapshot:** Dark Berry · Plum · Black Licorice · Tobacco · Black Tea · Toasted Oak · Plush Tannin · Smooth Finish

### 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:

## Crispy Artichokes with Lemon-Herb Aioli Paired with Héritage du Pic Saint Loup “Cuvée Sainte Agnès” Blanc

Ingredients (Serves 4 – Appetizer)

For the Artichokes

- 2 cans or jars artichoke hearts, drained well
- 2 tbsp olive oil
- ½ cup panko breadcrumbs
- ¼ cup grated Parmesan
- ½ tsp garlic powder
- ½ tsp kosher salt
- Freshly cracked black pepper
- Zest of 1 lemon
- Optional: pinch of crushed red pepper

For the Lemon-Herb Aioli

- ½ cup mayonnaise
- 1 tbsp fresh lemon juice
- 1 tsp lemon zest
- 1 small garlic clove, finely grated
- 1 tbsp chopped parsley
- 1 tsp chopped chives or dill
- Salt and pepper, to taste

Instructions

1. Preheat oven to 425°F. Drain artichokes well and gently pat dry with paper towels. This helps them crisp instead of steam.
2. In a bowl, toss artichokes with olive oil. Add panko, Parmesan, garlic powder, salt, pepper, lemon zest, and crushed red pepper if using. Toss gently until coated.
3. Spread artichokes in a single layer on a parchment-lined baking sheet. Roast for 20–25 minutes, turning once halfway through, until golden and crispy around the edges. Or Air Fry at 400°F for 10–12 minutes.
4. While the artichokes roast, make the aioli. In a small bowl, stir together mayonnaise, lemon juice, lemon zest, garlic, parsley, chives or dill, salt, and pepper. Taste and adjust with more lemon if desired.
5. Transfer crispy artichokes to a serving platter and serve warm with lemon-herb aioli on the side.

**Why This Works:** Artichokes have a naturally savory, slightly bitter edge that can be tricky with many wines, but this Southern French white is built for it. The lemon and herbs echo the wine's citrus, chamomile, and Mediterranean herbal notes, while the creamy aioli mirrors its soft texture. The crisp edges and salty Parmesan bring out the wine's saline finish, making the whole pairing feel bright, coastal, and effortlessly elegant.

5. Let sit in fridge for 10–15 minutes before serving so the flavors can come together & cool off. Finish with extra cotija, fresh herbs, cracked pepper, and an extra squeeze of lime.

**Optional Crispy Prosciutto:**

Place prosciutto on a parchment-lined baking sheet and bake at 400°F for 10–12 minutes until crisp. Crumble over the pasta just before serving for a salty, savory finish.

**Why This Works:**

Sweet grilled corn and salty cotija echo the wine's orchard fruit and saline edge, while lime crema highlights its citrusy freshness. The gentle chili spice gives the pairing a summery kick without overwhelming the wine, and the herbs bring out its bright, coastal energy. It's casual, colorful, and exactly the kind of dish that belongs on a warm-weather table.

## Grilled Elote Pasta Salad with Lime Crema, Cotija & Fresh Herbs Paired with Russell Joyce “Le Blanc”

Ingredients (Serves 4–6)

- 12 oz short pasta, such as shells or bowties
- 4 ears fresh corn, husked
- 1 tbsp olive oil
- ½ cup Mexican crema or sour cream
- ¼ cup mayonnaise
- Zest of 1 lime & Juice of 2 limes
- 1 tsp chili powder
- ½ tsp smoked paprika
- ¼ tsp cumin
- 1 small garlic clove, finely grated
- ½ cup crumbled cotija cheese, plus more for serving
- ¼ cup finely diced red onion or sliced scallions
- 1 small jalapeño, finely diced, optional
- ½ cup fresh cilantro, chopped
- 2 tbsp fresh basil or chives, optional
- Salt and freshly cracked black pepper, to taste
- Optional: crispy prosciutto

Instructions

1. Bring a large pot of salted water to a boil. Cook pasta until al dente, then drain and rinse briefly under cool water to stop the cooking. Set aside.
2. Brush corn lightly with olive oil and season with a pinch of salt. Grill over medium-high heat for 8–10 minutes, turning occasionally, until tender and lightly charred. Let cool slightly, then cut kernels from the cob.
3. In a large bowl, whisk together crema, mayonnaise, lime zest, lime juice, chili powder, smoked paprika, cumin, garlic, salt, and black pepper. Taste and adjust with more lime or salt as needed.
4. Add cooked pasta, grilled corn, cotija, red onion or scallions, jalapeño, cilantro, and basil or chives if using. Toss until everything is coated in the lime crema.

# Grilled Steak Sandwich with Chimichurri, Pickled Red Onions, Arugula & Provolone paired with Gran Llama Malbec

## Ingredients (Serves 4)

- 1 ½ lbs flank steak, skirt steak, or sirloin
- 4 ciabatta rolls or baguette-style sandwich rolls
- 4 slices provolone cheese
- 2 cups arugula
- Olive oil
- Salt & freshly cracked black pepper

## For the Chimichurri

- 1 cup fresh parsley, finely chopped
- 2 tbsp fresh oregano or cilantro, finely chopped
- 3 garlic cloves, minced
- 2 tbsp red wine vinegar
- ½ cup olive oil
- ½ tsp red pepper flakes
- Salt and pepper, to taste

## For the Pickled Red Onions

- 1 red onion, thinly sliced
- ½ cup red wine vinegar or apple cider vinegar
- ½ cup water
- 1 tbsp sugar
- 1 tsp salt

## Instructions

1. Start with the pickled onions. In a small saucepan, bring vinegar, water, sugar, and salt to a simmer. Pour over the sliced red onions and let sit for at least 20–30 minutes while you prepare the rest of the sandwich.
2. Make the chimichurri by stirring together parsley, oregano or cilantro, garlic, red wine vinegar, olive oil, red pepper flakes, salt, and pepper. Let it sit for at least 10 minutes so the flavors can come together.
3. Season steak generously with salt, pepper, and a drizzle of olive oil. Grill or sear over medium-high heat for 3–5 minutes per side, depending on thickness, until medium-rare or cooked to your liking. Rest for 10 minutes, then slice thinly against the grain.
4. Butter & toast the rolls lightly. Layer with provolone, warm sliced steak, a generous spoonful of chimichurri, pickled red onions, and arugula.
5. Serve warm, ideally with the Malbec slightly below room temperature.

**Why This Works:** The charred steak and creamy provolone soften the Malbec's structure, while chimichurri and pickled onions bring freshness to its plush dark fruit. The wine's notes of plum, black licorice, tobacco, and black tea feel right at home with the savory beef, herbs, and bright acidity.



# Korean-Style Short Ribs with Black Cherry Gochujang Glaze paired with Aperture Bordeaux Red Blend

## Ingredients: Serves 4–6

### For the Short Ribs

- 3 lbs flanken-cut beef short ribs
- ½ cup low-sodium soy sauce
- ¼ cup rice vinegar
- 2 tbsp brown sugar
- 1 ripe pear or apple, grated
- 4 cloves garlic, grated or minced
- 1 tbsp fresh ginger, grated
- 1 tbsp sesame oil
- 1 tbsp gochujang (red chilli paste)
- 1 tsp freshly cracked black pepper
- 3 green onions, thinly sliced

### For the Glaze

- 2 tbsp black cherry preserves
- 1 tbsp gochujang (red chilli paste)
- 1 tbsp soy sauce
- 1 tbsp rice vinegar
- 1 tsp sesame oil

### For Serving

- Toasted sesame seeds
- Thinly sliced green onions
- Steamed jasmine rice
- Optional: quick cucumber salad or pickled radishes

## Instructions

1. In a large bowl, whisk together soy sauce, rice vinegar, brown sugar, grated pear or apple, garlic, ginger, sesame oil, gochujang, black pepper, and green onions. Add the short ribs and toss until evenly coated. Cover and marinate for at least 4 hours, or overnight for the best flavor.
2. Before cooking, remove ribs from the refrigerator and let them sit at room temperature for about 20–30 minutes. Meanwhile, stir together the black cherry preserves, gochujang, soy sauce, rice vinegar, and sesame oil to make the glaze.
3. Heat a grill, grill pan, or cast iron skillet over medium-high heat. Remove ribs from the marinade, letting excess drip off. Cook for 2–4 minutes per side, depending on thickness, until deeply caramelized around the edges and cooked through.
4. During the last minute of cooking, brush lightly with the black cherry gochujang glaze. Let the glaze caramelize, but watch carefully so it does not burn.
5. Transfer ribs to a platter and rest for 5 minutes. Finish with toasted sesame seeds and sliced green onions. Serve with steamed rice and something fresh and crisp, like cucumber salad or pickled radishes.

**Why This Works:** The savory soy, ginger, garlic, and sesame bring out the wine's structure and subtle earthy notes, while the charred edges of the beef soften its tannins. The black cherry glaze echoes the Aperture's sweet black cherry and blackberry fruit without making the dish overly sweet, and the gentle heat from gochujang adds just enough intrigue to complement the wine's polished Bordeaux-inspired style.