

CELLAR EIGHT *wine club*

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Spring into March

As we head into March and the promise of spring, we're feeling especially grateful for this incredible Wine Club community — and so excited to welcome some new faces who've joined us in 2026! There's something about this time of year that feels fresh and full of possibility — longer days, new releases, and more reasons to gather around the table.

We have a fun, members-only event coming soon and full details will be sent out next week — so keep an eye on your inbox!

What a beautiful way to move into the season.

As always, we truly love hearing from you. If you've opened your bottles, tried one of the pairings, or recreated the recipe at home, send us your feedback! Your tasting notes, photos, and thoughts help make this club feel connected, collaborative, and personal.

Cheers to a delicious spring ahead

The Cellar 8 Team

Plaimont Les Vieilles Vignes Tannat, 2018

Saint-Mont AOC, France

Tannat is the backbone of Southwest France. A grape long known for its power and rusticity, yet often misunderstood. In Saint-Mont, a historic appellation in the foothills of the Pyrenees, that narrative is being reshaped with restraint and precision. At the center of this revival is Plaimont, a cooperative founded in 1979 to protect the region's indigenous grapes and old-vine heritage.

Working with hundreds of growers across Saint-Mont, Plaimont focuses on sustainability, massal selection, and the preservation of old vines rooted in clay-limestone soils. Under winemaker Olivier Bourdet-Péès, the philosophy is clear: honor Tannat's natural strength while guiding it with freshness and balance, often relying on stainless steel and neutral oak to preserve clarity and fruit purity.

Les Vieilles Vignes is sourced from 30-year-old vines and blended with small portions of Pinenc (Fer Servadou) and Cabernet Sauvignon, adding aromatic lift and structure. The wine opens with black forest fruit, iron-tinged earth, leather, and a hint of bitter chocolate. On the palate, it is firm yet composed, dense dark fruit framed by well-integrated tannins, finishing long, dry, and savory. This is a quietly powerful wine: structured but polished, grounding yet refined, and deeply suited to the table.



Style Snapshot:

Dark Fruit · Earth & Leather · Bitter Chocolate · Savory · Structured Tannins · Dry Finish · Powerful but Refined

Vol .04 March/April 2026

Pic Saint-Loup Rouge “Tour de Pierres”, 2023

Languedoc, France



Pic Saint-Loup is widely regarded as one of the Languedoc's most distinctive crus, shaped by altitude, limestone soils, and dramatic day-to-night temperature swings. At its base sits Héritage du Pic Saint-Loup, founded in 1992 by the Ravaille brothers and farmed organically and biodynamically since 1999. Their approach is one of restraint — minimal intervention in the cellar, native yeast fermentations, and careful oak use — allowing the site to speak clearly through the wine.

Tour de Pierres” is a classic southern blend of Syrah, Grenache, and Mourvèdre grown on rocky clay and limestone soils. Fermented with indigenous yeast and aged for 12 months in a mix of foudres and barriques, the wine balances depth with freshness. Aromas of dark berries lead into garrigue herbs, cracked pepper, and subtle savory spice. On the palate, it is vibrant and finely structured, with supple tannins and a lifted, mineral-driven finish.

Expressive yet composed, Mediterranean in spirit but cool-climate in feel, and deeply suited to the table.

Style Snapshot:

Dark Berries · Garrigue Herbs · Cracked Pepper · Savory Spice · Fresh Structure · Elegant & Balanced

Selece Greco di Tufo DOCG, 2024

Campania, Italy

Greco di Tufo is one of southern Italy's most distinctive white wines, prized for its structure, minerality, and ability to balance richness with freshness. In the hills of Irpinia, Tenuta Ponte works across Campania's most important DOCGs, drawing on high-elevation vineyards, volcanic soils, and cooling Mediterranean influences. Led by second-generation brothers Alessandro and Graziano Di Stasio, the estate favors small-batch production and hands-on farming to capture purity of site.

The Selece Greco di Tufo comes from the Valle del Sabato, where white and yellow volcanic tufo soils shape the wine's unmistakable mineral backbone. Aromatically expressive, it opens with warm citrus, white flowers, and riverstone. On the palate, the wine is textured and mouth-filling, yet lifted by bright acidity, showing notes of lemon curd and green apple that carry through a long, polished finish.

This is a Greco that delivers both presence and precision — structured without heaviness, refreshing without simplicity — and exceptionally food-friendly at the table.

Style Snapshot:

Citrus · White Flowers · Volcanic Minerality · Lemon Curd · Green Apple · Textural · Fresh & Structured



Yamhill Valley Vineyards Estate Grown Pinot Blanc, 2023

McMinnville AVA, Oregon

Pinot Blanc has quietly become one of Oregon's most compelling white wines, prized for its balance of freshness, texture, and versatility at the table. Yamhill Valley Vineyards, one of the founding estates of the McMinnville AVA, has been championing the varietal since the mid-1990s, drawing from estate vineyards rooted in marine sedimentary soils that lend both structure and finesse.

The 2023 vintage reflects a measured growing season, with hand-harvested fruit and extended skin contact before gentle pressing. A small portion is fermented in neutral oak and puncheon, adding aromatic nuance and texture while preserving clarity of fruit. In the glass, the wine opens with bright citrus and orchard fruit — lemon curd, pear, and white flowers. The palate is rounded and supple, with ripe stone fruit carried by citrus-driven acidity and a light mineral edge through the finish. Approachable yet quietly complex, this Pinot Blanc is a food-friendly, medium-bodied white that delivers both energy and depth — equally suited to aperitivo sipping or pairing across a wide range of dishes.

Style Snapshot:

Lemon Curd · Pear · White Flowers · Crushed hazelnuts · Textural · Balanced Acidity · Fresh & Versatile

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:

Duck Confit with Crispy Duck Fat Potatoes Paired with Saint Mont Tannat

Ingredients (Main Course Serving – Serves 4)

- 4 fresh duck legs (The fattier & more skin, the better)
- Kosher salt
- Freshly cracked black pepper
- 4 cloves garlic, lightly smashed
- 4–5 sprigs fresh thyme
- 1 sprig fresh rosemary
- 2 bay leaves
- 1½–2 lbs Yukon Gold or baby potatoes
- 3–4 tbsp duck fat (rendered from the confit)
- 2 cloves garlic, smashed
- 2–3 sprigs fresh thyme
- Flaky sea salt
- Freshly cracked black pepper

Instructions

- Pat duck legs completely dry. Prick the skin all over with the tip of a knife to help fat render.
- Season generously with kosher salt and black pepper.
- Place duck legs in a snug baking dish. Tuck garlic, thyme, rosemary, and bay leaves around the legs.
- Place in a cold oven and set temperature to 300°F.
- Cook 2–2½ hours, until the meat is very tender and the fat has rendered.
- Remove duck from the fat and increase oven to 400°F.
- Place duck legs skin-side up on a rack or baking sheet.
- Roast 15–20 minutes at 400°F until skin is crisp and deeply golden.
- Meanwhile, bring a pot of well-salted water to a boil.
- Add potatoes and cook 12–15 minutes until just fork-tender. Drain and let steam-dry.
- Heat 3–4 tbsp duck fat in a large skillet over medium-high heat.
- Add potatoes, garlic, and thyme. Cook 8–10 minutes per side until deeply golden and crisp. Season generously with flaky salt and pepper.
- Rest 5 minutes before serving.
- Plate duck alongside crispy potatoes. Finish with a sprinkle of flaky sea salt and fresh thyme and Serve immediately.

Why this works: Duck confit is a natural partner for Tannat. The richness of the rendered fat softens firm tannins, while crispy potatoes and herbs echo the wine's earthy, savory depth. This is a pairing built for cool evenings and slow, satisfying meals.

Provençal Ratatouille Tian Paired with Pic Saint-Loup Rouge

Ingredients: (Main Course or Shared Side – Serves 4–6)

- 2 tbsp extra-virgin olive oil
- ½ small onion, finely chopped
- 3 cloves garlic, minced
- 1 cup crushed tomatoes
- 1 tbsp tomato paste
- 1 medium eggplant, thinly sliced
- 1 small zucchini, thinly sliced
- 1 small yellow squash, thinly sliced
- 2 Roma tomatoes, thinly sliced
- 1 tsp fresh thyme leaves
- 1 tsp fresh rosemary, finely chopped
- Salt & freshly cracked black pepper
- Shaved Parmesan
- Fresh basil or thyme
- Extra-virgin olive oil

Instructions

- Preheat oven to 375°F.
- Heat 1 tbsp olive oil in a skillet over medium heat.
- Add onion and cook 5–7 minutes until soft. Add garlic and cook 30 seconds.
- Stir in crushed tomatoes and tomato paste. Season with salt and pepper.
- Simmer 5–7 minutes until slightly thickened.
- Spread the tomato mixture evenly into the bottom of a shallow baking dish.
- Arrange eggplant, zucchini, squash, and tomato slices upright in alternating rows over the sauce, overlapping slightly.
- Drizzle with remaining olive oil.
- Sprinkle with thyme, rosemary, salt, and pepper.
- Cover with foil and bake 30 minutes then remove foil and bake 15–20 minutes more until vegetables are tender and lightly caramelized.
- Broil 2–3 minutes if deeper color is desired.

Finish with shaved Parmesan, fresh herbs, and a drizzle of olive oil and serve warm over polenta or as a side dish.

Why this works: This layered, herb-driven tian captures the Mediterranean spirit of Pic Saint-Loup. Roasted vegetables highlight the wine's dark fruit and garrigue notes, while creamy polenta and shaved Parmesan soften its structure and add savory depth.

Linguine alle Vongole Paired with Greco di Tufo

Ingredients: (Main Course Serving – Serves 4)

- 1 lb linguine
- 3–4 lbs fresh clams, scrubbed and purged (Clams: Small clams like Littlenecks, Manila, or cockles are preferred. They must be soaked in cold, salted water for 1–4 hours to remove sand.)
- 3–4 tbsp extra-virgin olive oil
- 4 cloves garlic, Peeled & finely chopped
- ½ cup dry white wine
- ¼ cup fresh flat-leaf parsley, chopped
- 1 teaspoon peperoncino (red chili pepper) or dried flakes amount depends on your preference
- Fine sea salt (for pasta water)
- Freshly cracked black pepper (optional)

Instructions

- Finely chop the peeled garlic and parsley.
- If using a fresh or dried red chili, chop it finely as well, removing the seeds for a milder flavor. Wash your hands thoroughly after handling.
- Rinse the clams in cold water and discard any with broken shells. If they contain sand, rinse well. The cooking liquid can be strained later if needed.
- Bring a large pot of water to a boil for the pasta. When boiling, add the linguine. Salt is usually unnecessary, as the clams will naturally season the dish.
- While the pasta cooks, place the clams in a deep frying pan over medium-high heat. Cover and cook for about 5 minutes, or until the clams open.
- Remove from heat and allow to cool slightly. Remove the meat from half of the shells, keeping the rest intact for presentation. Discard empty shells. Strain and reserve the cooking liquid if needed — do not discard.
- Cook the pasta al dente according to package instructions.
- Heat half of the olive oil in a large skillet. Add the garlic and chili and cook gently until fragrant and just softened — do not brown.
- Add the clams (both shelled and unshelled) and cook for a few minutes. Pour in some of the reserved clam liquid, then add the white wine if using. Cook until the alcohol has evaporated, about 2–3 minutes. Continue cooking for another 3–5 minutes, then turn off the heat.
- Drain the pasta and add it directly to the pan with the clams. Toss everything together gently over low heat. Add the chopped parsley and the remaining olive oil. Toss again until well combined.
- Serve immediately, finishing with an extra sprinkle of parsley and freshly cracked black pepper.

Why this works: This traditional version highlights the pure flavor of the sea. The natural clam liquor, olive oil, and garlic create a light yet deeply savory sauce — a perfect partner for mineral-driven whites like Greco di Tufo.

Spring Greens, Pea & Burrata Salad Paired with Pinot Blanc

Ingredients: (Starter or Light Entrée – Serves 4)

- 4 cups arugula or mixed spring greens
- 1 cup fresh English peas (or thawed frozen peas. You can even use snap peas for a more spring crunch)
- 1 cup thinly sliced radishes
- 1 cup sliced cucumber
- 2 balls burrata, torn
- ¼ cup toasted hazelnuts, roughly chopped
- 2 tbsp fresh mint, sliced
- 1 tbsp fresh basil, torn
- Lemon Dressing
- 3 tbsp extra-virgin olive oil
- 1 tbsp fresh lemon juice
- ½ tsp lemon zest
- Pinch kosher salt
- Freshly cracked black pepper

Instructions

- If using fresh peas, blanch in salted boiling water 1–2 minutes until bright green. Shock in ice water, drain, and pat dry.
- Toast hazelnuts in a dry skillet over medium heat 3–5 minutes until fragrant and lightly golden. Cool slightly and chop.
- Whisk together olive oil, lemon juice, zest, salt, and pepper.
- In a large bowl or platter, layer greens, peas, radishes, and cucumber.
- Nestle torn burrata among the vegetables.
- Drizzle lightly with dressing.
- Top with toasted hazelnuts, mint, and basil.
- Finish with flaky sea salt and fresh cracked pepper.
- Serve immediately.

Why this works: This salad highlights Pinot Blanc's soft texture and subtle earth. Sweet peas echo orchard fruit, burrata mirrors its rounded mouthfeel, and toasted hazelnuts draw out its gentle mineral and filbert notes. Bright, seasonal, and effortlessly elegant.



2021 Phinca Hapa Tinto — Rioja Alavesa (Tempranillo), 2021

Rioja, Spain

About the Winery

Bodegas Bhilar is a small, highly regarded estate in Elvillar, Rioja Alavesa, run by husband-and-wife team David Sampedro and Melanie Hickman. Their philosophy centers on biodynamic farming and minimal intervention, with a deep respect for old vines and limestone-rich soils. Working organically — often by horse rather than tractor — they focus on expressing place with freshness and authenticity rather than heavy oak.

About the Wine

Phinca Hapa Tinto comes from a single limestone-rich parcel planted in 1967 at 640 meters elevation. Predominantly Tempranillo with small amounts of Graciano and Viura, the grapes are hand-harvested and fermented whole cluster with native yeasts before aging nearly two years in large, neutral oak and foudre.

The result is a Rioja that balances structure with lift and clarity. Aromas of red and dark fruit mingle with wild herbs, floral notes, and a subtle mineral edge. On the palate, it is vibrant and precise, with fine tannins, bright acidity, and a long, elegant finish. This is modern Rioja Alavesa at its best — expressive, balanced, and rooted in limestone terroir rather than oak dominance.

Tasting Snapshot

Style: Medium-bodied, terroir-driven Rioja

Grapes: Tempranillo with Graciano and Viura

Soils & Altitude: Limestone, 640 m elevation

Vinification: Whole cluster, native yeast fermentation; ~2 years in large neutral oak

Profile: Red fruit, herbal spice, mineral notes, fine tannins, vibrant acidity

Aging Potential: Drinking beautifully now; will continue to evolve through the mid-late 2020s



Wood-Fired Beef Tenderloin with Charred Scallion Chimichurri & Smoked Bone Marrow Emulsion Paired with Phinca Hapa Tinto

Ingredients (Serves 4–6)

Beef

- 2 lbs center-cut beef tenderloin, trimmed
- Kosher salt
- Fresh cracked black pepper
- 1 tbsp neutral oil

Charred Scallion Chimichurri

- 1 bunch scallions
- 1 cup flat-leaf parsley leaves
- 1 small garlic clove
- 2 tbsp sherry vinegar
- Zest of ½ lemon
- ½ cup olive oil
- Salt to taste

Smoked Bone Marrow Emulsion

- 3 marrow bones (split lengthwise)
- ¼ cup warm beef stock
- 1 tsp sherry vinegar
- 1 tsp lemon juice
- Pinch smoked paprika
- Salt to taste

Pickled Mustard Seeds (Optional but Recommended)

- ¼ cup yellow mustard seeds
- ½ cup apple cider vinegar
- ½ cup water
- 1 tbsp sugar
- 1 tsp salt

Instructions

- Simmer mustard seeds in water for 10 minutes. Drain.
- Bring vinegar, water, sugar, and salt to a boil. Add seeds and simmer 15–20 minutes until tender. Cool completely.
- Preheat oven to 425°F.
- Roast marrow bones for 12–15 minutes until softened but not fully melted.
- Scoop marrow into a blender. Add warm beef stock, vinegar, lemon juice, and smoked paprika. Blend until smooth and silky. Season with salt. Keep warm.
- Char scallions in a hot cast iron pan until blistered.
- Rough chop scallions and blend with parsley, garlic, vinegar, lemon zest, and olive oil. Pulse until slightly textured but glossy. Season to taste.

- Bring beef to room temperature for 30–45 minutes. Season generously with salt and pepper and sear in hot cast iron until deeply browned on all sides.
- Transfer to 400°F oven and cook until internal temperature reaches 125°F for medium-rare.
- Rest 10 minutes before slicing.
- To Serve, swipe bone marrow emulsion onto a warm plate. and Lay sliced beef over top.
- Spoon chimichurri along one side. Finish with pickled mustard seeds, flaky salt, and a drizzle of olive oil.

Why It Works: This dish was designed to mirror the vibrancy, herbal lift, and elegant structure of the 2021 Phinca Hapa Tinto. The richness of beef tenderloin and bone marrow is beautifully balanced by bright acidity, charred herbs, and subtle pickled notes — creating a pairing that feels modern, intentional, and deeply satisfying.