

CELLAR EIGHT *wine club*

www.cellar8winebar.com



Welcome Back!

It's hard to believe two months have passed since our last wine club release, and we're so grateful you're still here exploring with us. One of our favorite things about this club is introducing you to wines that are a little unexpected; bottles with personality, character and things that are a little weird, a little interesting, and often quite different from what you may normally reach for... because sometimes the most memorable wines are the ones that surprise you.

This release leans into wines made for long evenings, backyard barbecues, and easy entertaining, paired with approachable recipes and appetizers to help make summer entertaining easy.

As always, your feedback helps shape future selections. We'd love to hear what you loved, what surprised you, and even what you didn't care for. Email us anytime at info@cellar8winebar.com with your thoughts.

And finally... stay tuned. We have some exciting things in the works for our wine club members and can't wait to share more soon.

The Cellar 8 Team

André & Michel Quenard Roussette de Savoie "Altesse", 2024

Savoie, France

Tucked into the dramatic foothills of the French Alps, André & Michel Quenard has become one of Savoie's benchmark producers, crafting mountain wines of precision and character from steep limestone rich slopes around Chignin. The domaine has been family run since the 1930s and remains deeply rooted in traditional farming, with hand harvested fruit, native yeast fermentations, and a philosophy centered on expressing the purity of their alpine terroir. Their Roussette de Savoie is made from Altesse, the region's noble white grape, prized for its ability to balance richness with minerality.

The 2024 vintage is everything we love about mountain whites - vibrant, mineral, and quietly complex. Aromas of white peach, citrus blossom, and crushed stone lead into a palate layered with orchard fruit, alpine herbs, and bright limestone-driven freshness. There's a beautiful textural roundness here beneath the acidity, making it both refreshing and surprisingly versatile at the table.

Food Pairing: Crispy Goat Cheese Cakes with Hot Honey · Trout
Almondine Raclette Potatoes · Arugula Salad with Pear & Walnuts

Style Snapshot:

Alpine Fresh · White Peach · Citrus Blossom · Crushed Stone · Mineral-Driven · Bright Acidity · Elegant Texture



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Noceto Zinfandel, 2020

Shenandoah Valley, California



Family owned and estate grown in California's Sierra Foothills, Noceto is best known for their devotion to Italian varietals, but their Zinfandel proves they know how to honor California classics with equal finesse. Sourced from the warm, sun-soaked vineyards of the Shenandoah Valley, this bottling captures the bold, fruit-driven style Zinfandel lovers crave while maintaining freshness and balance.

The 2020 vintage is plush, generous, and unmistakably California – bursting with ripe blackberry, raspberry

preserves, and black cherry layered with baking spice, cracked pepper, and hints of vanilla. Rich and velvety on the palate, it carries enough acidity to stay lively, making it an ideal match for smoky, sweet and savory barbecue.

Food Pairing: BBQ Baby Back Ribs · Smoked Brisket Sliders · BBQ Bacon Cheddar Burgers · Grilled Sausage with Peppers

Style Snapshot: Bold · Blackberry Jam · Black Cherry · Baking Spice · Cracked Pepper · Plush Texture · Crowd Pleaser

Conte Vistarino “Ries” Riesling, 2021

Lombardia, Italy

At the foot of the Alps in Lombardy's Oltrepò Pavese, Conte Vistarino has helped shape the region's wine history since the 1800s and remains under the care of the Giorgi di Vistarino family today. Led by Count Vistarino's great-granddaughter, Ottavia, the estate farms elevated hillside vineyards on calcareous clay soils which are ideal for producing elegant, mineral driven Riesling Renano.

The 2021 “Ries” offers a beautifully evolved expression of the varietal, with notes of juicy golden apple, white flowers, wet stone, and a subtle hint of petrol beginning to emerge on the palate. For those unfamiliar, petrol is a classic hallmark of maturing Riesling, not a flaw, but a prized sign of development. Dry in style with rounded acidity and layered minerality, this bottle is entering a lovely drinking window and showcases a broader, more textural side of Riesling than many expect.

Food Pairing: Prosciutto-Wrapped Pear with Blue Cheese & Honey · Pork Tenderloin with Apple Compote · Shrimp Toast · Triple Cream Brie

Style Snapshot: Dry Riesling · Juicy Apple · Wet Stone · Subtle Petrol · Rounded Acidity · Mineral-Driven · Entering Peak Drinking Window



Château Castagnac Fronsac, 2020

Fronsac, Bordeaux, France

From a tiny three-hectare parcel in Fronsac, Château Castagnac represents a beautifully modern expression of Right Bank Bordeaux. Produced from some of the oldest vines on the Coudert family property and aged for twelve months in oak barrels, this Merlot-driven blend is crafted with native yeast fermentation and low intervention cellar practices to preserve both fruit purity and site expression.

The 2020 vintage is exceptional, richly concentrated yet polished, with layered aromas of black plum, blackberry, dried rosemary, and subtle eucalyptus. On the palate, it is plush and velvety with smooth tannins, pithy dark fruit, and a savory, almost gamey finish that gives the wine remarkable depth and complexity. This is the kind of Bordeaux that overdelivers well above its price point. It is structured, serious, and absolutely delicious.

Food Pairing: Steak Crostini with Caramelized Onion & Horseradish Crème · Roast Lamb · Mushroom Tart · Beef Tenderloin

Style Snapshot: Merlot-Driven · Plum & Blackberry · Dried Herbs · Eucalyptus · Velvet Tannins · Savory Finish · Powerful Yet Polished

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:

Steak Crostini with Caramelized Onion & Horseradish Crème Paired with Château Castagnac Fronsac

Ingredients (Serves 4 – Appetizer / Light Entrée)

- 1 baguette, sliced
- 8 oz cooked steak or roast beef, thinly sliced
- 1 yellow onion, thinly sliced
- 1 tbsp butter
- ¼ cup sour cream
- 1 tbsp prepared horseradish
- Olive oil
- Salt & fresh cracked black pepper
- Fresh chives for garnish

Instructions

1. Cook onions in butter over medium-low heat for 20–25 minutes until deeply caramelized.
2. In a small bowl, combine sour cream and horseradish; season lightly with salt & pepper.
3. Brush baguette slices with olive oil and toast at 375°F for 8–10 minutes until golden.
4. Spread crostini with horseradish crème.
5. Top with sliced steak and caramelized onions.
6. Finish with fresh chives and cracked black pepper.

Why This Works:

Savory beef and sweet onion soften the Fronsac's tannins while drawing out its plush plum and blackberry fruit. The horseradish adds lift and contrast, highlighting the wine's herbal complexity and structured finish.

3-2-1 BBQ Baby Back Ribs with Brown Sugar Spice Rub Paired with Noceto Zinfandel

Ingredients (Serves 4–6)

- 2 racks baby back ribs
- 2 tbsp Dijon mustard
- 3 tbsp brown sugar
- 1 tbsp smoked paprika
- 1 tsp garlic powder
- 1 tsp onion powder
- 1 tsp chili powder
- 1 tsp kosher salt
- 1 tsp freshly cracked black pepper
- ½ cup apple juice
- 2 tbsp unsalted butter, cubed
- 1 cup high-quality BBQ sauce

Instructions

1. Prep the Ribs: Preheat smoker or oven to 225°F. Remove the thin membrane from the back of the ribs by loosening one corner with a butter knife and pulling it away with a paper towel for grip. Pat ribs completely dry.
2. Build Flavor Base: Lightly coat both sides of the ribs with Dijon mustard—this helps the rub adhere and adds subtle tang beneath the spice crust.
3. Apply Dry Rub: In a small bowl, combine brown sugar, smoked paprika, garlic

powder, onion powder, chili powder, salt, and black pepper. Rub generously over both sides of the ribs, pressing firmly so the seasoning adheres evenly.

4. First Cook – 3 Hours Unwrapped: Place ribs bone-side down directly on smoker grates or a wire rack over a sheet tray if using the oven. Cook uncovered for 3 hours, allowing the bark to develop and the rub to caramelize.
5. Second Cook – 2 Hours Wrapped: Lay each rack on a large sheet of heavy-duty foil. Divide apple juice and butter between both racks, then wrap tightly to seal. Return to heat and cook for 2 more hours, until the ribs are deeply tender and nearly pulling from the bone.
6. Final Cook – 1 Hour Sauced: Carefully unwrap ribs and transfer back to grates/rack. Brush generously with BBQ sauce and cook uncovered for 1 final hour, brushing once more halfway through if desired, until the sauce is sticky, lacquered, and caramelized.
7. Rest & Serve: Let ribs rest for 10 minutes before slicing between the bones. Finish with a light drizzle of hot honey if desired for an elevated sweet-heat touch.

Pro Tip: For extra char and caramelization, finish ribs under the broiler for 2–3 minutes after the final hour. Watch closely to prevent burning.

Why This Works:

Smoky caramelization, sweet-spice rub, and sticky barbecue glaze amplify the Zinfandel's ripe blackberry fruit and cracked pepper spice, while the richness of the meat softens the wine's bold structure beautifully.

**Prosciutto-Wrapped Pear with Blue Cheese & Toasted Walnuts
Paired with Conte Vistarino “Ries”
Riesling**

Ingredients (Serves 4 – Appetizer)

- 2 ripe but firm pears
- 4 oz blue cheese or gorgonzola
- 6 slices prosciutto, halved lengthwise
- ¼ cup toasted walnuts, finely chopped
- Fresh cracked black pepper
- Optional: Microgreens or arugula for plating

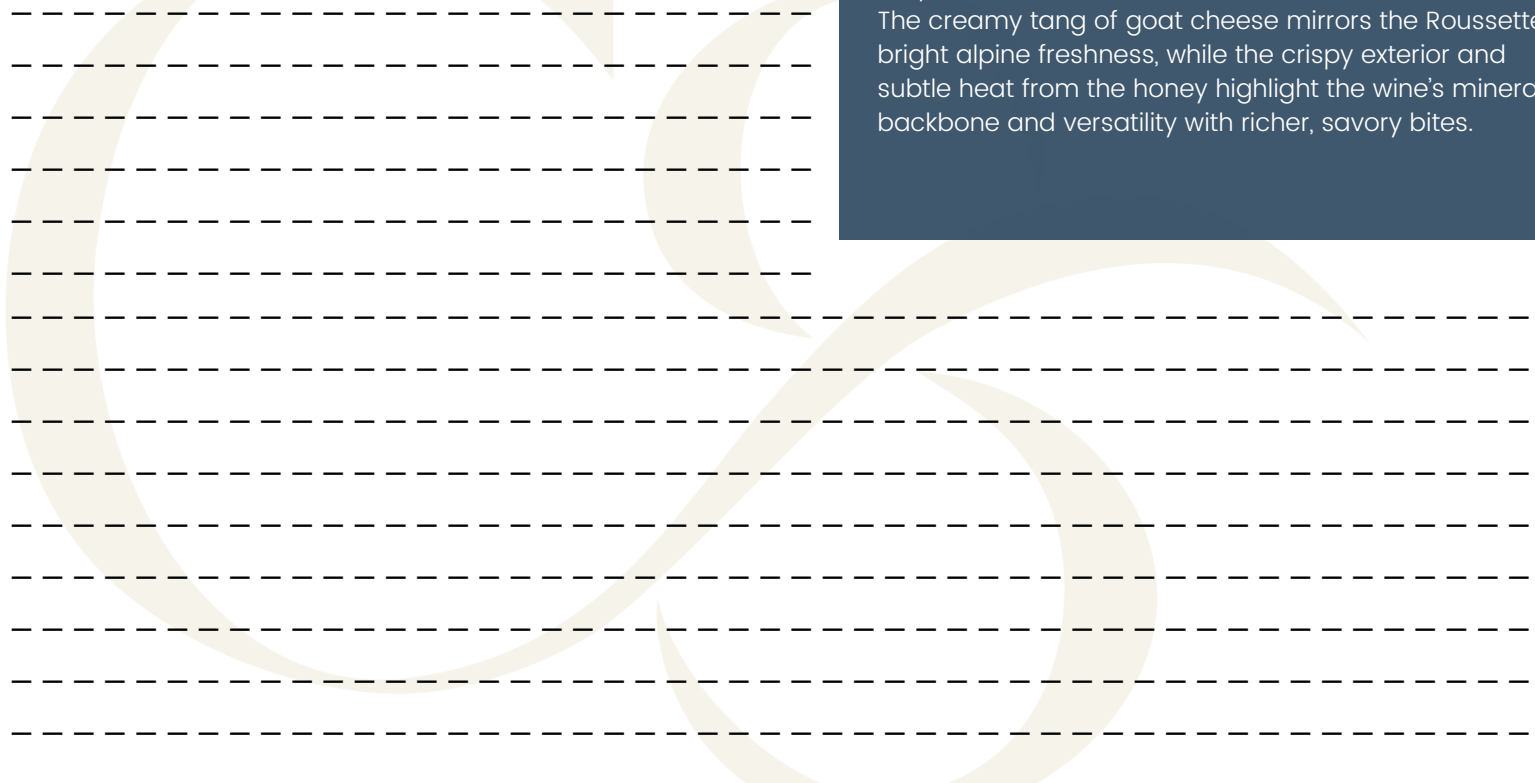
Instructions

1. Preheat oven to 350°F. Spread walnuts on a baking sheet and toast for 6–8 minutes until fragrant and lightly golden. Cool, then chop finely.
2. Slice pears into thin wedges, removing seeds as needed.
3. Add a small crumble of blue cheese to each pear wedge.
4. Wrap each wedge with a strip of prosciutto.
5. Arrange on a serving platter and sprinkle generously with toasted walnuts.
6. Finish with fresh cracked black pepper and optional microgreens or arugula for a fresh, elegant presentation.

Why This Works:

Sweet pear and ripe orchard fruit echo the Riesling's apple-driven palate, while salty prosciutto and creamy blue cheese contrast its bright acidity. Toasted walnuts add savory depth and texture, drawing out the wine's mineral complexity and subtle petrol notes.

YOUR NOTES:



The creamy tang of goat cheese mirrors the Roussette's bright alpine freshness, while the crispy exterior and subtle heat from the honey highlight the wine's mineral backbone and versatility with richer, savory bites.

Crispy Goat Cheese Cakes with Hot Honey Paired with André & Michel Quenard Roussette de Savoie

Ingredients (Serves 4 – Appetizer)

- 8 oz goat cheese, chilled
- ½ cup flour
- 1 egg, beaten
- 1 cup panko breadcrumbs
- 2 tbsp olive oil
- 2 tbsp honey
- ½ tsp red pepper flakes
- Fresh thyme leaves
- Flaky sea salt

Instructions

- Divide chilled goat cheese into 8 equal rounds and place in freezer for 10–15 minutes to firm slightly.
- Set up a breading station with flour, beaten egg, and panko.
- Dredge each goat cheese round in flour, then egg, then panko until evenly coated.
- Heat olive oil in a skillet over medium heat.
- Pan-fry goat cheese rounds for 1–2 minutes per side until golden and crisp.
- Warm honey and red pepper flakes together for 10–15 seconds until just loosened.
- Plate goat cheese cakes warm, drizzle with hot honey, and finish with fresh thyme and flaky sea salt.

Why This Works:

The creamy tang of goat cheese mirrors the Roussette's bright alpine freshness, while the crispy exterior and subtle heat from the honey highlight the wine's mineral backbone and versatility with richer, savory bites.