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2026

# The Vintner's Table du vigneron

PERFECTLY PAIRED. DELICIOUSLY CRAFTED.

*Take a Seat at The Vintner's Table*

EXPLORE FIVE EXQUISITE WINES FROM SPAIN, ITALY AND CHILE CRAFTED FOR ENDLESS GOURMET POSSIBILITIES. POUR A GLASS, FIRE UP THE STOVE, AND LET EVERY SIP INSPIRE YOUR NEXT GREAT MEAL.



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# Tajarin with Truffle Butter

PERFECTLY PAIRED WITH ITALIAN NEBBIOLO

Nebbiolo's bold tannins and bright acidity embrace the silky richness of Tajarin, while its notes of cherry and earth echo the seductive allure of truffle butter—pure harmony in every bite.



## CHEF & SOMMELIER'S TIP:

*For an even more seamless pairing, add a splash of Nebbiolo to the truffle butter sauce. The wine's acidity will brighten the dish, while its tannins subtly bind to the richness, making each forkful even more irresistible!*

# Nebbiolo

RELEASE DATE *October 2025*

oak: *heavy* body: *full*  
sweetness: *dry* alcohol: *14%*  
tasting notes: *Tart cherry and raisin, with supple leather and a smoky undertone. Blackberry and plum add rustic depth to this wine of grit and grace.*

SERVINGS: 4

PREP TIME: 40 minutes (including resting time)

COOK TIME: 5 minutes

## INGREDIENTS LIST

### TAJARIN PASTA:

- 2 cups all-purpose flour
- 6 large egg yolks
- 1 whole egg
- 1 tbsp olive oil
- ½ tsp salt

### TRUFFLE BUTTER SAUCE:

- 4 tbsp (60g) unsalted butter
- 1 oz (30g) black or white truffle, finely shaved (or high-quality truffle oil)
- Salt, to taste
- Freshly ground black pepper
- Freshly grated Parmigiano-Reggiano

## STEP-BY-STEP INSTRUCTIONS

### 1. MAKE THE PASTA DOUGH:

- On a clean surface, mound the flour and create a well in the center. Add egg yolks, whole egg, olive oil, and salt.
- Gradually mix flour into eggs with a fork, then knead by hand until smooth and elastic (about 10 minutes). Wrap in plastic wrap and let rest for 30 minutes.

### 2. ROLL AND CUT THE PASTA:

- Roll out dough using a pasta machine or rolling pin until thin (about 1mm thick).
- Lightly flour surface, fold pasta sheet loosely, and slice into thin ribbons (about ⅛" wide). Unravel and set aside.

### 3. COOK THE PASTA:

- Bring large pot of salted water to a rolling boil. Cook tajarin for 1–2 minutes until al dente. Reserve ½ cup of pasta water before draining.

### 4. MAKE THE TRUFFLE BUTTER SAUCE:

- In large pan over low heat, melt butter. Add splash of pasta water and swirl until emulsified.
- Toss in cooked tajarin, coating it in the butter sauce. Adjust seasoning with salt and pepper.

### 5. FINISH AND SERVE:

- Plate immediately, topping with freshly shaved truffle and Parmigiano-Reggiano.
- Serve with a glass of Nebbiolo and let the magic unfold!





# Zinfandel Cabernet

RELEASE DATE *November 2025*

oak: *medium*      body: *full*  
sweetness: *off dry*      alcohol: *14%*  
tasting notes: *A bold blend of black currant and dried fruit, lifted by silky vanilla. Ripe plum and a hint of mocha round out the lush, full-bodied finish.*

SERVINGS: 4  
PREP TIME: 35 minutes  
COOK TIME: 15 minutes

## INGREDIENTS LIST

### PICI PASTA:

- 2 cups all-purpose flour
- ½ cup warm water (add more as needed)
- 1 whole egg
- 1 tbsp olive oil
- Pinch of salt

### SAUCE:

- 1 ¼ cups finely grated Pecorino Romano
- 2 tsp freshly ground black pepper
- Salt, to taste
- Reserved pasta water (about 1 cup)

## STEP-BY-STEP INSTRUCTIONS

### 1. MAKE THE PICI DOUGH:

- In large bowl, combine flour and a pinch of salt. Add warm water and olive oil. Mix with fork, then knead by hand until smooth, elastic dough forms (about 8–10 minutes).
- Wrap dough in plastic wrap and let it rest at room temperature for 30 minutes.

### 2. SHAPE THE PICI:

- Cut off small pieces of dough and roll each into long, thick spaghetti-like strands (rustic and uneven is traditional!).
- Lightly flour strands and set aside on a floured surface.

### 3. COOK THE PASTA:

- Bring large pot of salted water to a boil. Cook pici for 4–5 minutes, or until al dente. Reserve at least 1 cup of starchy pasta water before draining.

### 4. MAKE THE SAUCE:

- In large skillet or saucepan over medium heat, toast black pepper for about 30 seconds to release its aroma.
- Add about ¾ cup pasta water and bring to a simmer.
- Reduce heat to low, add cooked pasta, and toss to coat.
- Gradually sprinkle in grated Pecorino, stirring constantly to melt and emulsify into a glossy, creamy sauce. Add more water as needed for silkiness.

### 5. SERVE:

- Plate immediately with extra Pecorino and a crack of black pepper on top.
- Best served with a bold glass of Italian Zinfandel Cabernet to elevate the cozy, peppery richness.



## Pici Cacio e Pepe

MADE TO MINGLE WITH THE VELVETY NOTES OF AN ITALIAN ZINFANDEL CABERNET

A humble dish with soul, Pici Cacio e Pepe wraps you in warmth—made even more seductive by the bold embrace of Zinfandel Cabernet, where deep fruit and spice linger like a love note on the tongue.



### CHEF & SOMMELIER'S TIP:

*Before plating, add a splash of Zinfandel Cabernet to the pan when tossing the pasta—just a touch! It subtly echoes the glass and deepens the harmony between the cheese, pepper, and dark fruit notes.*



# Octopus al Fuego with Lemon & Olive Oil

MELDS BEAUTIFULLY WITH SPAIN'S MACABEO

Vibrant citrus from Macabeo meets smoky octopus in a graceful dance of floral and savoury notes, echoing the sun-soaked magic of the Spanish coast.



## CHEF & SOMMELIER'S TIP:

*For extra depth, grill the octopus over high heat until it gets a bit of a crispy char. This will add a smokiness that pairs perfectly with the Macabeo's minerality, and the charred edges make the pairing even more exciting!*

# Macabeo

RELEASE DATE *January 2026*

oak: *unsoaked* body: *light*  
sweetness: *dry* alcohol: *12.5%*  
tasting notes: *Pear and citrus shine upfront, lifted by soft white floral notes. A touch of grapefruit juice and stone fruit brings energy and dimension to this vibrant, expressive white.*



SERVINGS: 4  
PREP TIME: 15 minutes  
COOK TIME: 25 minutes

## INGREDIENTS LIST

- 2-3 lbs octopus, cleaned
- ¼ cup extra virgin olive oil, plus more for drizzling
- Zest and juice of 2 lemons
- 4 cloves garlic, minced
- 1 tsp smoked paprika
- Salt and freshly ground black pepper, to taste
- Fresh herbs for garnish (parsley, thyme, or oregano)

## STEP-BY-STEP INSTRUCTIONS

### 1. PREPARE THE OCTOPUS:

- In large pot, bring salted water to a boil. Add octopus and cook for about 40-45 minutes (depending on size), or until tender. If you prefer a quicker method, steam the octopus for 20-25 minutes. Once cooked, remove from pot, rinse under cold water, and pat dry.

### 2. MARINATE:

- In a bowl, whisk together olive oil, lemon juice and zest, garlic, smoked paprika, salt, and pepper. Coat octopus in marinade and let rest for 10-15 minutes (you can marinate it for up to 2 hours in the fridge for more flavour).

### 3. GRILL THE OCTOPUS:

- Preheat grill or grill pan over medium-high heat. Once hot, place marinated octopus on grill and cook for 4-5 minutes on each side, until it gets nice char marks and a slightly crispy exterior.

### 4. SERVE:

- Slice grilled octopus into bite-sized pieces and arrange on a platter. Drizzle with more olive oil, squeeze fresh lemon juice over top, and sprinkle with fresh herbs. Serve immediately.



# Monastrell

RELEASE DATE *February 2026*

oak: *medium*      body: *medium*  
sweetness: *dry*      alcohol: *13.5%*  
tasting notes: *Muddled blackberry and ripe strawberry meet a dash of cracked pepper in this rich, fruit-forward red. Subtle cherry and jam notes give it a warm, rustic charm.*

SERVINGS: 4-6  
PREP TIME: 20 minutes  
COOK TIME: 2 hours

## INGREDIENTS LIST

- 2 lbs lamb shoulder, cut into 1" cubes
- 3 tbsp olive oil
- 1 large onion, finely chopped
- 4 garlic cloves, minced
- 2 medium tomatoes, chopped
- 2 red bell peppers, chopped
- 1 cup Monastrell
- 1 cup beef or vegetable stock
- 1 tbsp smoked paprika
- 1 tsp ground cumin
- 1 tsp dried thyme
- 2 bay leaves
- ½ tsp chili flakes (optional)
- Salt and pepper, to taste
- Fresh parsley, chopped for garnish

## STEP-BY-STEP INSTRUCTIONS

### 1. BROWN THE LAMB:

- In large Dutch oven or heavy-bottomed pot, heat olive oil over medium-high heat. Brown lamb cubes in batches, making sure not to overcrowd the pot. Once browned, remove and set aside.

### 2. SAUTÉ THE AROMATICS, VEGETABLES AND SPICES:

- In the same pot, add chopped onion and cook for 5-7 minutes, until softened. Add garlic and cook for another minute until fragrant. Add chopped tomatoes and red bell peppers to pot. Stir in smoked paprika, cumin, thyme, bay leaves, and chili flakes. Let the mixture cook for another 3-4 minutes.

### 3. DEGLAZE AND SIMMER:

- Pour in Monastrell to deglaze pot, scraping up browned bits from the bottom. Add lamb back into pot along with beef stock. Season with salt and pepper. Stir to combine.

### 4. SLOW COOK:

- Bring to a boil, then reduce heat to low, cover, and simmer for 1.5 to 2 hours, or until the lamb is tender and the sauce has thickened. Check occasionally and add a bit more stock if needed to keep the dish moist.

### 5. SERVE:

- Discard the bay leaves. Serve the Caldereta in bowls, garnished with fresh parsley. Pair with crusty bread or over rice for a complete meal.



## Lamb Caldereta

A FLAWLESS MATCH WITH  
SPAIN'S MONASTRELL

Monastrell's velvety richness embraces the smoky lamb, its deep fruit and earthy notes weaving perfectly with the spiced Caldereta. A pairing that whispers of Spanish passion and indulgence.



### CHEF & SOMMELIER'S TIP:

*Serve Monastrell slightly cooler, around 58°F (14°C), to let its full expression come through without overpowering the dish. Its deep fruit and earthy qualities balance the richness of the lamb while cutting through the spiced sauce, creating a seamless flow of flavours.*



# Chilean Sea Bass with Avocado Salsa

A STUNNING PAIRING WITH CHILE'S CARMÉNÈRE MALBEC

Delicate sea bass, kissed with citrus and paired with velvety avocado salsa, meets its match in a Carménère Malbec of quiet intensity—layered, savoury, and lingering like a well-kept secret.

## CHEF & SOMMELIER'S TIP:

*Serve the sea bass slightly warm, not too hot, to allow the wine's flavours to interact perfectly with the dish. A lightly chilled Carménère Malbec enhances the overall pairing, letting the freshness of the salsa pop while still providing the depth needed to balance the fish's richness.*

# Carménère Malbec

RELEASE DATE *March 2026*

oak: *heavy* body: *full*  
sweetness: *dry* alcohol: *14%*  
tasting notes: *Deep plum and roasted pepper meet a core of licorice and cherry. Savoury and layered, with fine tanning and a whisper of leather that lingers on the finish.*

SERVINGS: 4  
PREP TIME: 15 minutes  
COOK TIME: 10 minutes

## INGREDIENTS LIST

### SEA BASS:

- 4 Chilean sea bass fillets (about 6 oz each)
- 2 tbsp olive oil
- 1 tbsp garlic, minced
- 1 tbsp fresh thyme leaves
- Salt and pepper to taste
- 1 tbsp lime juice

### AVOCADO SALSA:

- 1 ripe avocado, diced
- ¼ cup red onion, finely chopped
- finely shaved (or high-quality truffle oil)
- 1 small tomato, diced
- 1 tbsp cilantro, chopped
- 1 tbsp lime juice
- Salt and pepper to taste
- 1 tbsp pomegranate seeds (optional for added texture and color)

## STEP-BY-STEP INSTRUCTIONS

### 1. PREPARE THE FISH:

- In a large skillet, heat olive oil over medium-high heat. Season the sea bass fillets with salt, pepper, garlic, and fresh thyme. Sear the fillets for 3-4 minutes per side, or until golden. Drizzle the lime juice over the fish while it's cooking for extra flavour.

### 2. MAKE THE SALSA:

- In a small bowl, gently combine the diced avocado, red onion, tomato, cilantro, lime juice, and pomegranate seeds (if using). Season with salt and pepper to taste.

### 3. SERVE:

- Place sea bass on plates and spoon the avocado salsa on top or beside the fish. This dish is light and fresh, perfectly complemented by the smooth, fruity notes of Carménère Malbec.





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# The Vintner's Table<sup>du</sup> vigneron

WHERE WINE ISN'T JUST POURED—IT'S EXPERIENCED.

These remarkable wines are more than a collection, they're an invitation for those who believe the best meals begin with the perfect pour. The Vintner's Table Cookbook blends craft winemaking with regional cuisine, pairing five exquisite wines with thoughtfully selected recipes to bring each bottle's story—and its flavours—to life in your kitchen.

Whether you're hosting a dinner party or simply toasting to the night, every sip and bite work in harmony to create an unforgettable dining experience.

*Pour, cook and savour the magic  
unfolding at your table.*



Labels are included.