

WineClub

Welcome to the Club

After leaving a career in Human Resources, I dove headfirst into the world of wine - a passion that quickly became a calling. I earned my Certified Specialist of Wine credential during COVID, then gained hands-on experience in a vineyard & tasting room. A stint in London for the Wine & Spirit Education Trust Level 3 pushed me to my limits, but I passed with renewed confidence. It's been a winding journey, with a few HR detours, but now I'm fully immersed in wine and loving every moment. Thank you for joining the club - I can't wait to explore this world with fellow enthusiasts like you!

Sincerely, *Hilary Hwang*

Morgadío Albariño Rías Baixas, Spain

From Spain's breezy Atlantic coast comes Morgadío, a fresh and vibrant Albariño that's all about place. Planted in 1984 in the Condado do Tea of Rías Baixas, these vineyards soak up gentle sunshine and grow in granite-rich sandy soils - conditions that help create wines that are crisp, aromatic, and full of personality.

Morgadío focuses on Albariño, allowing them to master this refreshing varietal. The name comes from Morgado, a term for family land passed down through generations, reflecting the winery's deep connection to tradition. The result is a wine that is easy to enjoy, beautifully expressive, and a perfect introduction to why Albariño is so loved.

Hilary's Note: "This Albariño is unlike any other I have tasted recently. It has a little more weight on the palate than those high-acid, light-body Albariños I am used to, which is why it stood out. Whether this is your first time trying an Albariño or it's a familiar varietal - this wine is sure to impress & give Albariño its good name!"

Pasanau Ceps Nous Priorat, Spain

High in the rugged hills of Priorat, the Pasanau family has been growing grapes for generations at the base of the dramatic Serra de Monstant cliffs. Their 11 estate vineyards sit among rocky, slate-filled soils & elevated terrain, where warm Mediterranean sunshine meets cooling breezes - perfect for bold, expressive wines.

Now led by Jordi Pasanau, the estate is farmed sustainably with a thoughtful, hands-off approach in both the vineyard and cellar. Using classic Priorat grapes like Grenache, Tempranillo, and Cabernet Sauvignon, Pasanau crafts wines that are rich and powerful yet balanced - an exciting introduction to one of Spain's most celebrated wine regions.

Hilary's Note: "Talk about a beautiful Priorat! The region itself typically lends to some concentrated, complex wines, and this is no different. I am also a sucker for Grenache from any region. Still, this particular wine with its balanced flavors, layered aromas, and beautiful texture really caught my attention, and I hope it does yours!"



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WINES OF THE MOMENT

Morgadió Albariño

This 100% Albariño comes from 35-year-old vineyards in Spain's coastal Rías Baixas region. Bright and expressive, it offers aromas of nectarine, pineapple, lemongrass, and a hint of sea salt, capturing the fresh, ocean-influenced character for which Albariño is known.



On the palate, this Albariño is medium-bodied, bone-dry, and refreshingly crisp, with vibrant acidity that keeps it lively from the first sip to the last. Clean, sleek, bright, and mouthwatering, it is a wine that feels both polished and effortless. Perfect for pouring on any occasion.

Perfect Pairings: Albariño truly shines with seafood like scallops, ceviche, or sushi. It also pairs beautifully with lemon-herb chicken, grilled pork tenderloin, or lighter options like Manchego, feta, or goat cheese, whether on a charcuterie board or in a fresh salad.



Pasanau Ceps Nous

This 100% Grenache showcases beautiful fruit concentration and careful barrel aging, creating a wine with both power and balance. Aromas of dark fruit and a hint of balsamic lead the way, setting the stage for a rich yet refined expression of the grape.



On the palate, cranberry and red cherry shine alongside subtle notes of vanilla, supported by smooth, polished tannins. Medium-bodied with a lingering finish, this Grenache delivers depth and elegance, with flavors that unfold gracefully through the final sip.

Perfect Pairings: Grenache pairs wonderfully with pork and poultry, especially grilled pork tenderloin or roasted chicken. It also loves savory dishes like herb-crusted lamb chops, pan-seared duck breast, and hearty stews like cassoulet. Balanced and versatile, this is a wine made for the table.



Can you Guess Next Month's Varietals?

White Wine: Greek wine makes its Wine Club debut. This rare white varietal from Crete is still a hidden gem for most, offering expressive notes of peach, apricot, melon, honey, and fresh herbs. Bright and distinctive, it's an emerging Greek grape well worth discovering.

Red Wine: Back to the USA, we have a red blend making its debut - and it's one you won't want to miss. Crafted by a standout Paso Robles producer, it showcases their signature style and dedication, delivering a red that's bold, balanced, and utterly captivating.



Next Pick Up Dates:

Thursday, January 15th
Thursday, February 19th

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