Trevor's

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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 Adams

Lucy - Pisoni Family

Monterey County, CA

Lucy Wines is owned and produced by the Pisoni family, sitting alongside Pisoni Estate and Lucia as part of the official Pisoni Family portfolio. It isn't a separate company sourcing Pisoni fruit—it's a true Pisoni family brand.

The Lucy label allows the family to combine their passion for winemaking with meaningful philanthropy. Through their three standout wines, they support breast cancer research, the Big Sur Fire Department, and the Monterey Bay Aquarium. With their Pico Blanco wine, they donate one dollar per bottle sold to Ocean Conservancy. Since its inception, the Lucy family of wines has contributed more than $235,000 to these causes.

The Pisoni family has farmed in the Salinas Valley since 1952, but the shift toward viticulture began in 1982 when Gary Pisoni, son of Jane and Eddie, planted vines. Today, Gary and his sons, Jeff and Mark, continue that legacy with a deep connection to their land and craft.

***Hilary's Note**: "A great wine with a great cause? Sign me up. After tasting this white blend of Pinot Gris and Pinot Blanc I was impressed by its freshness, approachability, and purity. It's balanced and light on the palate and shows more character after each sip."*

VIK Winery

Cachapoal Valley, Chile

Alexander Vik set out with a singular goal: to create one of the best wines in the world. After two years of scientific research, the ideal terroir was identified. VIK Estate has been producing wine in the foothills of the Andes Mountains in Millahue, a sub-region of Chile's Cachapoal Valley. More than 327 hectares of vines are planted across 12 distinct valleys, each with its own microclimate and exposure.

The estate also features a striking, design-forward luxury hotel with panoramic vineyard views, architecture inspired by the surrounding mountains, and even an on-site cooperage.

The Cachapoal Valley is renowned for premium red wines. Cabernet Sauvignon thrives in the Andean foothills, while Carménère flourishes closer to the coast. Grapes from this region develop rich, concentrated flavors while maintaining the freshness and energy that define the valley's best wines.

***Hilary's Note**: "I know I've been holding out on Cabernet Sauvignon. I couldn't pass up the chance to feature this beautiful, complex, layered Cabernet from Chile this month. If you haven't explored Chile's red wines yet, I'm happy to lead the way. This one truly wows."*

WINES OF THE MOMENT

Pico Blanco

Made from 70% Pinot Gris and 30% Pinot Blanc, this white blend truly shines. The Pisoni family favors a traditional winemaking approach, focusing on purity and complexity. Grapes are hand-sorted, gently pressed, and fermented in 100% neutral barrels to preserve fruit character while building elegant texture.



The granite soils of the Santa Lucia Highlands contribute a chalky minerality and wet-stone nuance that define the wine's profile. Pico Blanco pays homage to early grape-growing in Monterey County, this showcases chosen cool-climate varieties in a blend that's both vibrant and refined.

The nose offers white peach, Meyer lemon, and honeysuckle with an enticing level of intensity. On the palate, bright acidity carries notes of minerality, lychee, lemon blossom, and ripe pear, creating a fresh, balanced finish. Native yeast is depended upon and no fining takes place with this wine.

Perfect Pairings: This wine's light yet layered profile makes it a versatile pairing partner. Try it with Monterey Bay Cioppino—loaded with fresh seafood in a spiced tomato-wine broth—or with savory Sourdough Crab Melts topped with warm crab, melted cheese, and herbs. Both dishes highlight the wine's freshness and complexity.

Cabernet Sauvignon *(blend)*

This blend is composed of 88% Cabernet Sauvignon, 10% Carménère, and 2% Syrah. The Cabernet provides structure and dark fruit, while Carménère adds its signature spicy character and a soft, supple mouthfeel. The small addition of Syrah deepens color, enhances savoriness, and contributes to the wine's overall depth.



On the nose, you'll find a dusty, earthy accent that's synonymous with Chilean reds, alongside dark cherry, plum, and blackcurrant. Peppercorn, clove, and nutmeg emerge in the background, joined by oak-driven notes of sweet tobacco and licorice. The palate is rich and layered, energized by striking acidity that brings freshness and lift. It's a complex, persistent wine with impressive length.

The Omega range from VIK serves as an intermediary tier between their introductory "A" series and the more intricate Milla Cala. All wines blend top fruit from VIK's unique terroir.

Perfect Pairings: This wine is excellent alongside a char-grilled ribeye topped with chimichurri, and it shines with a Chilean-style asado—smoked sausages, assorted beef cuts, and plenty of chimichurri (a perfect match for this wine). For a simple pairing, reach for aged cheddar, Manchego, or Gouda; all three complement its structure and depth.

Upcoming Pick Up Dates:

Thursday, October 15th - Pick Up Party at McDowell

Thursday, November 19th - Pick Up Party at Mayo

Thursday, December 17th - Pick Up Party at Arcadia

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