

## Vault Masters Wine Club Tasting Notes

### *Big Max Chardonnay 2018*

In 1942, the last Brown Bear was spotted in Northern California...at least that's what we thought. Turns out that the kids who attended the Bar 49 Summer Camp on the Keith Family land (now known as Maxville) had a run in with a Brown Bear in the 60's. He was legendary, the stuff of folklore...the subject of campfire circle stories for decades. His name was Big Max.

Two-thirds of the lots fermented in stainless steel at cool temperatures to enhance freshness and bring out the crisp stone fruit aromas and flavors. The remaining lots are barrel fermented at slightly warmer temperature to retain natural salinity and minerality. A combination of native and cultured yeast strains are used to enhance complexity. Post fermentation all the stainless steel and oak lots age for eight months prior to six months in bottle. Delicious on its own, but even better with crab-cakes with a mango salsa, or fresh steamed lobster with drawn butter or lobster rolls. Seared scallops and steamed mussels in a white wine broth are two other excellent pairings.

*Green apple and honeysuckle aromas are closely followed by pretty stone fruit, white peach and apricot, with just the right touch of soft, toasty vanilla. Medium-bodied entry spreads out on the palate with crisp fruit and toasty flavors, vibrant, salivating acidity and a long finish.*

*Varietal: 100% Chardonnay*



## Vault Masters Wine Club Food Pairing

### *Mini Crab Cakes with Mango Salsa*

#### *Crab Cakes:*

- 1/4 cup mayonnaise
- 1 tsp Worcestershire sauce
- 1/2 tsp Old Bay Seasoning
- 2 scallions, finely chopped
- 1 large egg
- 1/2 lemon, finely zested
- Kosher salt
- 4 slices white sandwich bread, crusts removed, cut or torn into small pieces
- 1 pound jumbo lump crab meat, picked through for shells
- 3 tbsp unsalted butter

#### *Mango Salsa:*

- 1 tbsp chopped fresh cilantro
- 1/4 tsp sugar
- 1/2 English cucumber, cut into 1/4-inch dice
- 1/2 lemon, juiced
- 1/2 large mango, peeled and cut into 1/4-inch dice
- 1/4 jalapeno, preferably red, seeded and minced
- Kosher salt

#### *Creamy Dijon:*

- 1/4 cup mayonnaise
- 2 tbsp Dijon mustard

For the crab cakes: Whisk together the mayonnaise, Worcestershire, seafood seasoning, scallions, egg, lemon zest and 1/2 teaspoon salt in a large bowl. Add the bread and toss to coat.

Add the crab and combine the mixture well with your hands. Form 18 small crab cakes, about 2 inches wide and 1/2-inch thick, making sure to pack the cakes tightly with your hands.

Heat the butter in a large nonstick skillet over medium heat until the foam subsides. Working in batches, add the crab cakes and cook, turning once, until golden brown on both sides and heated through, about 3 minutes per side.

For the mango salsa: Combine the cilantro, sugar, cucumber, lemon juice, mango and jalapeno in a medium bowl and season with salt.

For the creamy Dijon: Combine the mayonnaise and Dijon in a small bowl and mix well.

Serve the hot crab cakes topped with a dollop of the creamy Dijon and a little of the salsa.



## Vault Masters Wine Club Tasting Notes

### **Big Max Cabernet Sauvignon 2017**

In 1942, the last Brown Bear was spotted in Northern California...at least that's what we thought. Turns out that the kids who attended the Bar 49 Summer Camp on the Keith Family land (now known as Maxville) had a run in with a Brown Bear in the 60's. He was legendary, the stuff of folklore...the subject of campfire circle stories for decades. His name was Big Max.

Big Max Cabernet Sauvignon has a big and bold taste that pairs perfectly with a juicy steak or a delicious bowl of pasta with a hearty red meat sauce.

Central Coast, focused on the warm southern end of Monterey County, just north of the world-famous Paso Robles AVA. This area has a unique climate, extreme shifts between very warm days and cold nights, known as a "diurnal range". During the peak of the growing seasons, these vineyards will experience 45-degree nights, warming to 85 during the height of the day, perfect for ripe, rich and well-structured Cabernet Sauvignon.

Different blocks were fermented separately to preserve ideal characteristics of each and then blended afterwards to achieve the signature bold profile. Aged 12 months in oak prior to bottling.

*Spicy black cherry and cassis, inviting smooth oak, well balanced to the rich fruit-forward nose. Attractive deep red rose petal notes underneath the fruit and stylish oak. Smooth, medium-to-full bodied entry opens nicely on the palate to reveal waves of rich black cherry, cassis spice and creamy oak. The powerful fruit flavors and well-balance, firm tannins carry through for a long savory finish.*

*Varietal: 100% Cabernet Sauvignon*



## Vault Masters Wine Club Food Pairing

### **Pasta with Meat Sauce**

- 2 tablespoons olive oil
- 1 pound ground beef
- 1 large onion, chopped
- 4 garlic cloves, minced
- 1/4 cup chopped fresh parsley
- 1 teaspoon dried basil, crumbled
- 1 teaspoon dried oregano, crumbled
- 1 teaspoon paprika
- 1 28-ounce can Italian plum tomatoes, drained, chopped
- 1 8-ounce can tomato sauce
- 1/2 cup dry red wine
- 16 ounces fusilli or other short pasta, freshly cooked
- 1 cup grated Parmesan

Heat oil in heavy large skillet over medium-high heat. Add ground beef and cook until brown, breaking up with fork, about 3 minutes. Using slotted spoon, transfer beef to plate. Add onion and garlic to skillet and sauté until onion is tender, about 5 minutes. Stir in parsley, basil, oregano and paprika and continue cooking 1 minute. Return beef to skillet; add tomatoes, tomato sauce and wine. Reduce heat to medium-low. Simmer until sauce is thick, about 30 minutes. (Can be prepared 3 days ahead. Cover and refrigerate. Bring to simmer before continuing.)

Toss pasta with sauce and 3/4 cup grated Parmesan in large bowl. Sprinkle remaining Parmesan over pasta.

The Wine Vault  
230 N. Burkhardt, Evansville, IN



April 2020

The Wine Vault  
230 N. Burkhardt, Evansville, IN



April 2020

## Vault Masters Wine Club Tasting Notes

### Big Max Red Blend 2017

In 1942, the last Brown Bear was spotted in Northern California...at least that's what we thought. Turns out that the kids who attended the Bar 49 Summer Camp on the Keith Family land (now known as Maxville) had a run in with a Brown Bear in the 60's. He was legendary, the stuff of folklore...the subject of campfire circle stories for decades. His name was Big Max.

Great with all types of Bar-B-Que, especially brisket and pulled pork shoulder. Also fantastic with Burger's and Brats off a grill.

The individual varietals were fermented separately to preserve ideal characteristics of each and then blended post-fermentation to achieve a bold profile that is the signature of our Big Max wines. Aged 12 months in French oak 35% of which was new and then aged months of bottle.

*Black cherry and plum fruits with toasty oak and vanilla aromas accented by savory notes of spicy raspberry and wild herbs. Juicy entrance with a full midpalate, soft tannins and a lingering finish.*

*Varietals: 50% Zinfandel, 33% Cabernet Sauvignon, 17% Syrah*



## Vault Masters Wine Club Food Pairing

### Pulled Pork

#### Pork

- 4 lb. boneless pork shoulder
- 3 tbsp. packed brown sugar
- 1 tbsp. kosher salt
- 1 tbsp. smoked paprika
- 1 tsp. garlic powder
- 1 tsp. onion powder
- 1 tsp. ground cumin
- Freshly ground black pepper
- 2 tbsp. vegetable oil
- 12 oz. lager

#### Barbecue Sauce

- 1 1/2 c. ketchup
- 3/4 c. apple cider vinegar
- 1/2 c. Dijon mustard
- 1/4 c. brown sugar
- 2 tbsp. Worcestershire sauce
- Buns, for serving

Make pork: Preheat oven to 300°. Trim excess fat from pork and cut into large pieces to fit in a large Dutch oven.

In a small bowl, combine brown sugar, salt, paprika, garlic powder, onion powder, and cumin, then season with black pepper. Rub all over pork. (This can be done the night before.)

In a large Dutch oven over medium high heat, heat oil. Working in batches, add pork and sear on all sides. (Spices can burn quickly so don't let it go for too long!)

Pour beer around pork and cover with lid. Transfer to oven and cook until pork is beginning to turn tender, about 2½ to 3 hours. Remove lid and cook until pork is very tender and pulls apart easily with a fork.

Remove pork from Dutch oven and let rest while you prepare barbecue sauce.

Make barbecue sauce: To the pan drippings in the Dutch oven, whisk in ketchup, apple cider vinegar, mustard, brown sugar and Worcestershire. Over medium-high heat, bring mixture to a boil. Reduce heat, and simmer until thickened slightly, about 5 minutes.

Shred pork using two forks. Toss shredded meat with about half the barbecue sauce.

Serve warm with buns and more barbecue sauce.

