

Vault Masters Wine Club Tasting Notes

Michele Chiarlo Rovereto Gavi del Comune di Gavi DOCG 2018

The hillside of Rovereto has always been considered the historic Great Cru of Gavi, in the municipality of Gavi, and its overall extension is approx. 148 acres. Its topography is derived from the presence of ancient oak forests and clay soil which is rich in iron. The microclimate is unique due to the sea breezes and the nearby Apennine mountains. Rovereto comes from vineyards with an average age of 25 years.

The 2018 vintage is characterized by a later winter / spring period that had abundant snow and rain, which allowed the water reserves to recuperate nicely after the dry 2017 vintage. The vegetative cycle began under normal conditions, but May and early June put a strain on the viticulturists, whom had to promptly intervene with anti-peronospora treatments and agronomic practices to ensure proper plant health. The season continued on with a hot and dry summer, but the abundant growth of grapes necessitated the vital step of thinning to bunches (eliminating excess grape clusters, up to 30-35%), which allowed the remaining clusters to ripen well. It was the late summer / autumn period, with its ideal climate of mild days and cool nights), that was decisive in obtaining perfectly ripe and healthy grapes with a fantastic development of aromatic properties. The harvest took place in a normal time period, from the 20th to the 26th of September. Gavi Rovereto 2018 is intense and fragrant in the nose, with delicate notes of flowers and fruit. On the palate it has great structure and freshness that is well balanced, a characteristic of excellence Gavi vintages.

Wine Advocate 90 pts

Straw yellow with green hues. On the nose it is intense, elegant, persistent with notes of white flowers, golden apple, chive and minerals. The palate is well-structured, fragrant and a pleasingly long, round savoury finish.

Varietal: 100% Cortese



The Wine Vault
230 N. Burkhardt, Evansville, IN



April 2021

Vault Masters Wine Club Food Pairing

Fettuccine ai Frutti di Mare

- 3 tablespoons olive oil
- 1 large onion, chopped
- 4 garlic cloves, crushed
- Kosher salt, freshly ground pepper
- 2 oil-packed anchovy fillets, chopped
- 1 tablespoon tomato paste
- 5 cups canned diced tomatoes, plus ½ cup tomato juice
- 3 tablespoons chopped basil
- ¼ teaspoon red pepper flakes
- ½ cup clam juice
- ½ cup dry white wine
- 12 small clams, such as Manila or littleneck, scrubbed
- 16 mussels, scrubbed, debearded
- 10 ounces large shrimp, peeled, deveined
- 10 ounces bay scallops
- 12 ounces fresh fettuccine (or 8 ounces dried)
- 5 ounces baby spinach leaves

Heat oil in a large saucepan over medium. Cook onion and garlic, stirring, until onions are translucent, 5-8 minutes; season with salt and pepper. Add anchovies and tomato paste and cook, stirring, until color deepens, about 2 minutes.

Stir in tomatoes, tomato juice, basil, red pepper flakes, and 2 tsp. salt. Bring to a boil, then reduce heat and simmer until sauce is thickened, about 15 minutes.

Add clam juice and wine and bring to a boil; cook 2 minutes. Lower heat and bring to a rapid simmer. Add clams and cook until they open, 8-10 minutes. Transfer clams to a large warm bowl; discard any that do not open.

Add mussels and cook until they open, 3-5 minutes. Transfer mussels to bowl with clams; discard any that do not open.

Return sauce to a boil, add shrimp and scallops, cover, and remove from heat. Let sit until shrimp and scallops are cooked through, 5-8 minutes. Transfer shrimp and scallops to another large warm bowl.

Meanwhile, cook fettuccine in a large pot of boiling salted water until barely al dente, about 2 minutes if using fresh pasta, reserving 2 Tbsp. pasta cooking liquid.

Return sauce to a boil, add spinach, and cook until spinach is wilted, about 1 minute. Add pasta and pasta cooking liquid; simmer until sauce thickens, 2-5 minutes. Add shrimp and scallops and continue cooking until well combined, 30-60 seconds. Transfer pasta mixture to a large bowl; season with salt and pepper. Arrange clams and mussels over pasta.

Do Ahead: Sauce can be made 2 days ahead. Let cool, store in an airtight container, and chill, or freeze up to 3 months.

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Piattelli Vineyards Grand Reserve Cabernet Sauvignon 2018

Our Mendoza winery opened in 2002 and is headed by Valeria Antolin, who is the heart of our operations. Located in the foothills of the Andes Mountains, our vineyards rely on irrigation from the pure waters melting from their snow-crested peaks, a significant aspect of what makes our wines exquisite. Valeria has been with Piattelli since the beginning and now claims tribute to our award-winning line of wines – produced from century old vines.

Aromatic and complex, the Grand Reserve Cabernet Sauvignon is produced from grapes grown on 30 year-old vines in the high altitude Uco Valley which are managed to yield only 4.4 pounds of fruit per vine and 3.6 tons per acre. The Grand Reserve Cabernet Sauvignon fussy grapes grow in ideal temperatures which removes inherent herbaceous flavors. All grapes are water irrigated with crystal-clear water from the Andes and thrive in the nutrient-rich soil. The Grand Reserve Cabernet leverages environmental advantages to boost the phenols and tannins that define Cabernet's distinct flavor structure.

An aromatic, complex wine with a deep ruby red color, Grand Reserve Cabernet delights the senses with a fragrant bouquet of fresh berries and cassis, evolves on the palate to include notes of chocolate, black pepper, and caramel, lingers with a soft tannin pull, and finishes with tantalizing hints of fruit and vanilla.

Varietals: 85% Cabernet Sauvignon, 15% Merlot



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Simple Sirloin Steak with Chimichurri

- 2 10-to-12-ounce sirloin steaks
- Kosher salt and freshly ground pepper
- 2 tablespoons vegetable oil

For the sauce:

- 1/2 cup fresh cilantro leaves, roughly chopped
- 1/2 cup fresh parsley leaves, roughly chopped
- 1 tablespoon finely chopped onion
- Juice of 1/2 lemon
- 2 teaspoons white wine vinegar
- 1 clove garlic, minced or pressed through a garlic press
- Pinch of red pepper flakes
- 1/3 cup olive oil

Prepare the steak: Set the steaks on a cutting board and slice them in half crosswise. Using your knife, round out the clean-cut edges so the sides look softer. Use paper towels to pat the steaks dry, then season all over with 1 teaspoon salt and 1/2 teaspoon pepper. Set aside 15 to 30 minutes to bring to room temperature.

Meanwhile, make the chimichurri sauce: Place the cilantro, parsley, onion, lemon juice, vinegar, garlic, red pepper flakes, 1 teaspoon salt and 1/4 teaspoon pepper in the bowl of a food processor and pulse until roughly chopped. Slowly pour in the olive oil and process until the chimichurri is semi-smooth, about 4 seconds. Transfer to a small bowl and set aside.

Heat a grill or grill pan over medium-high heat. Brush both sides of each steak with the vegetable oil, then cook, undisturbed, until marked, 3 to 5 minutes. Flip and cook until a thermometer registers 125 degrees F for medium rare, 3 to 5 more minutes. Transfer to plates and let rest 5 minutes. Serve with the chimichurri sauce.

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LUKE “The Companion” Red Blend 2018

In Washington state, the place to concentrate on bold red wines, especially Cabernet Sauvignon, is the Wahluke Slope. LUKE Columbia Valley is named for this sub-AVA of Columbia Valley, with each varietal's fruit sourced from its own selection of distinct vineyards. Protected from wet weather by both the Olympic and Cascade mountain ranges, Columbia Valley vineyards enjoy warm and dry conditions in the eastern part of the state, and the Wahluke Slope has one of the two warmest microclimates within the AVA. Wines made from grapes grown here are ripe and full-bodied with pure varietal fruit flavors.

The Wahluke Slope vineyards that bear the hallmark of great Washington wines are what Thomas and Kristin Vogele sought to harness in creating LUKE wines in 2012. These two Seattle natives utilized their wine business experience to fulfill their vision of crafting a Washington wine evocative of both the region's top quality potential and its true character, and quickly gained for LUKE a solid presence in the market.

The wines' brisk climb to success is spurred by their packaging and consistent 90+ point accolades. LUKE's identity is both strong and iconic with an authentic human connection. As a metaphor for the human spirit of the great American West, LUKE taps the hero in all of us.

LUKE Red Blend showcases the opulence and synergy that a Bordeaux red blend can be when a thread of syrah is layered in. Dark fruits flavors of blackberry and plum integrate with hints of Asian spices, coffee, chocolate, and vanilla. Tannins are silky smooth woven with good acidity and a long lingering finish.

Varietals: 60% Cabernet Sauvignon, 20% Merlot, 20% Syrah



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Pan-Seared Elk Venison with Rosemary Smashed Potatoes

- 2 individually cut elk backstrap steaks, each about 4- to 5-inches thick
 - 1 teaspoon kosher salt
 - 1 teaspoon freshly ground pepper
 - 1 teaspoon ground coriander
 - 2 tablespoons butter
 - 2 slices of bacon, chopped
 - 3 cloves garlic, chopped
- For the Rosemary Smashed Potatoes*
- 6-8 potatoes
 - 3 tablespoons butter
 - 1 ½ tablespoons minced fresh rosemary
 - Chopped fresh chives

Place the steaks on a plate and season with salt, pepper and ground coriander. Cover with plastic wrap and marinate for 30 minutes at room temperature.

Over medium high heat add chopped bacon, garlic and butter to cast iron skillet. Raise heat to high and cook elk steaks 3-4 minutes on every side. Transfer the steaks to a cutting board and let rest for 5 minutes. Slice the steaks across the grain.

To make the smashed potatoes, roughly peel and chop the potatoes into quarters. Boil them until tender while the steaks are resting.

In a large nonstick frying pan over medium heat, melt 3 tablespoons butter. Add the potatoes. Using a wooden spoon or potato masher, smash the potatoes coarsely, adjusting their texture as necessary. Mix in the rosemary and chives. Cook until browned on one side and then flip. Season with salt and pepper.

Serve elk steaks with potatoes and a side of steamed asparagus.

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