

Vault Masters Wine Club Tasting Notes

Maddalena Chardonnay 2018

Our wine celebrates Maddalena Riboli's vision and passion that helped shape both the family and the San Antonio Winery's legacy.

Maddalena Chardonnay comes only from the best lots that our estate vineyards have to offer. Small lots are picked and fermented individually with minimal intervention to allow the true expression of the soil and climate. The wines are matured in a unique selection of hand-crafted French and 20% American oak barrels.

Sustainability is our top priority. Our Paso Robles and Monterey vineyards are certified sustainable by CSWA. At our Paso Robles winery, solar panels provide 100% of the needed electricity, and wastewater is effectively reclaimed and recycled for additional uses.

Wine Enthusiast 90 pts

Maddalena Chardonnay greets the nose with an array of ripe fruit aromas, including citrus, guava, and orange peel. The round mouth shows depth and body, complemented by forward flavors of tropical fruit. A touch of oak adds complexity. Balanced acidity creates structure and a long, complex finish.

Varietal: 100% Chardonnay



Vault Masters Wine Club Food Pairing

Pasta With Mussels

- 2 cups dry white wine
- 4 bay leaves
- 4 pounds small mussels, scrubbed and debearded
- Pinch of saffron threads
- 3 tablespoons unsalted butter, melted
- 2 tablespoons extra-virgin olive oil
- 4 large garlic cloves, thinly sliced
- 1/2 teaspoon crushed red pepper
- 1 tablespoon fresh lemon juice
- 3/4 pound artisanal Italian spaghetti or linguine
- Salt

In a large pot, combine the wine with the bay leaves and bring to a boil. Add the mussels, cover and cook over high heat, shaking the pan a few times, until the mussels open, about 5 minutes. Drain the mussels in a colander set over a medium bowl. Pour the mussel broth into a glass measure. Crumble the saffron into the mussel broth.

Discard any unopened mussels. Remove the mussels from their shells and place in a bowl. Pour the melted butter over the mussels and toss to coat. Cover with plastic wrap.

Heat the extra-virgin olive oil in a large, deep skillet. Add the thinly sliced garlic and cook over low heat just until golden brown, about 4 minutes. Add the crushed red pepper and cook for 1 minute longer. Slowly pour in the reserved mussel broth, stopping when you reach the grit at the bottom of the glass measure. Add the lemon juice and simmer over moderately high heat until the sauce is reduced to about 1 cup, about 8 minutes.

In a large pot of boiling, salted water, cook the spaghetti just until al dente. Drain the pasta well.

Add the buttered mussels and the hot spaghetti to the mussel sauce and toss over low heat until the pasta is uniformly coated. Season with salt and pepper. Transfer to warmed shallow bowls and serve at once.



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Amira Principi Di Butera Nero D'avola 2018

Feudo Principi di Butera is a historical estate, which once belonged to noble families, such as Sicily's first prince, Ambrogio Branciforte; The Prince resided there beginning in 1543. More recently the Zonin family acquired and restored the estate in 1997 after conducting thorough research on the best-suited areas for the cultivation of Nero d'Avola grapes. Its proximity to the sea, optimal elevation, and abundance of sunlight combined with its rich soil and hilly terrain provide ideal conditions to yield outstanding wines.

The harvest takes place in the third week of September. Fermentation lasts for three weeks at 82° - 86°F. The wine is aged for 12 months, 50% in barrels of 350 liters and 50% in Slavonian oak from 60 hl, followed by a further period of bottle aging.

Bright ruby red color with an ample and persistent bouquet. Shows intense fruity notes of plum, cherries, and spicy hints. Dry and medium-bodied, revealing mouthwatering red fruit; hints of wild mushrooms and espresso lead to substantial and polished tannins; beautiful graphite minerals linger on the long finish.

Varietal: 100% Nero d'Avola



The Wine Vault

230 N. Burkhardt, Evansville, IN



April 2022

Vault Masters Wine Club Food Pairing

Citrus-Marinated Pork Rib Roast

- Two 5-bone pork rib roasts, about 4 pounds each
- 6 garlic cloves
- 6 whole cloves
- 3 lemons, zest removed in strips with a vegetable peeler and lemons juiced
- 3 oranges, zest removed in strips with a vegetable peeler and oranges juiced
- 20 fresh bay leaves
- 8 rosemary sprigs
- 2 tablespoons fennel seeds, coarsely chopped
- 1 tablespoon juniper berries, coarsely chopped
- 1/2 cup extra-virgin olive oil
- Salt and freshly ground pepper
- Roasted small apples and pears

Using a paring knife, make three 1-inch-deep slits on the fatty side of each pork rib roast closest to the bones. Stud the garlic cloves with the whole cloves and stuff them into the slits.

In a baking dish, combine the lemon and orange zests and juices with the bay leaves, rosemary sprigs, fennel seeds, juniper berries and 1/4 cup of the olive oil. Add the pork and turn to coat. Cover and refrigerate overnight, turning occasionally. Bring the pork rib roasts to room temperature before roasting.

Preheat the oven to 350°. Scrape off the marinade and generously season the pork with salt and pepper. In a very large skillet, heat the remaining 1/4 cup of olive oil. Add the pork and brown over moderate heat, turning occasionally, about 15 minutes.

Transfer the pork rib roasts to a large roasting pan. Roast for about 1 hour and 20 minutes, rotating the pan once or twice, until an instant-read thermometer inserted into the thickest part of the meat registers 140°. Transfer the pork to a cutting board and let rest for 20 minutes. Cut the pork between the rib bones into 10 chops. Transfer to plates, garnish with the roasted apples and pears and serve.

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San Simeon Cabernet Sauvignon 2019

Today, the Los Angeles River is paved and the vineyards have been replaced with businesses and homes. San Antonio Winery remains the oldest and largest producing winery in Los Angeles with over 100 years of winemaking, making it an essential component of the city's cultural and historical landscape. Still sitting on its original location on Lamar Street, the winery is the last vestige of the rich winemaking tradition of greater Los Angeles. In the early 1960's, Los Angeles' Cultural Heritage Board designated the San Antonio Winery Cultural Monument Number 42.

Cabernet Sauvignon is one of the most recognizable wine grape varieties in the world. Though it's normally associated with Bordeaux and Napa Valley, our estate vineyards in Paso Robles produce fantastic Cabernet Sauvignon year after year. This vintage has bright aromas of dark raspberry and black cherry. Ripe flavors of plum and currant are complemented by nuances of cocoa.

San Simeon Cabernet Sauvignon comes only from the best lots that our estate vineyards have to offer. Small lots are picked and fermented individually with minimal intervention to allow the true expression of the soil and climate. The wines are matured in a unique selection of hand-crafted French and American oak barrels.

On the palate, you will be greeted with notes of blackberry and ripe plum, followed by touches of cocoa and warm spices, and a long finish underpinned by fine-grained tannins and solid acidity.

Varietals: 95% Cabernet Sauvignon, 5% Petit Verdot



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Vault Masters Wine Club Food Pairing

Garlic Braised Short Ribs With Red Wine

- 2 tbsp vegetable oil
- 5 pounds bone-in short ribs, at least 1 1/2 inches thick
- Kosher salt and freshly ground pepper
- 2 large heads garlic, halved crosswise
- 1 medium onion (about 10 ounces), chopped
- 4 ribs celery (about 8 ounces), chopped
- 2 medium carrots (about 6 ounces), chopped
- 3 tbsp tomato paste
- 2 cups dry red wine (about half a bottle)
- 2 cups beef stock or bone broth plus more as needed
- 4 sprigs thyme
- 1 cup parsley, coarsely chopped
- ½ cup finely chopped chives
- 1 tablespoon finely grated lemon zest

Heat oven to 275 degrees. Heat oil in a large Dutch oven over medium-high heat. Season short ribs on all sides with salt and pepper. Working in batches, sear short ribs on all sides until deeply and evenly browned, 6 to 8 minutes per batch. Transfer browned short ribs to a large plate and continue with remaining ribs.

Pour off all but 2 tablespoons of remaining fat, leaving the good browned bits behind. Reduce heat to medium, and add garlic, cut side down and cook, undisturbed, until golden brown, about 1 to 2 minutes. Add onion, celery and carrots and season with salt and pepper. Toss to coat and continue to cook until vegetables are softened but not yet browned, about 5 to 10 minutes. Add tomato paste and stir to coat. Continue to cook, stirring occasionally, until tomato paste has started to caramelize a bit on the bottom and up the edges of the pot, about 2 to 3 minutes.

Add red wine and, using a wooden spoon, scrape up any browned or caramelized bits. Let this simmer 2 to 3 minutes, just to take the edge off and reduce a bit. Stir in beef stock along with thyme. Using tongs, return short ribs to the pot, along with any juices that have accumulated, nestling them in there so that they are submerged (if they are just barely covered, nestle them bone side up so that all the meat is submerged, adding more beef stock or water as necessary to cover). Bring to a simmer, then cover and transfer to oven.

Cook, undisturbed, until short ribs are meltingly tender and falling off the bone (you should be able to shred the meat with a fork), 3½ to 4 hours.

Using tongs, remove the ribs from the pot, taking care (for presentation purposes, really) not to let the bone slip out and transfer them to a large plate. Scatter parsley, chives and lemon zest over the top of the short ribs. Separate the fat from the sauce, season with salt and pepper and serve alongside.

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