

Vault Masters Wine Club Tasting Notes

Chehalem INOX Chardonnay 2018

We consider ourselves a vineyard winery, aiming to reflect what the vineyard has produced, purely, with minimal processing and without compromising great fruit. Our name, Chehalem, translates to Valley of Flowers in the Native American language, Calapooia. It's our goal to follow the example set centuries ago: to treat our land with great care and to continue our mission of creating a sustainable future.

Our 2018 INOX Chardonnay reflects the diversity of the varietal. Sourced from two of our estate vineyards, INOX is bright and rich. Aromatics of white nectarine and lemon meringue, with hints of delicate flowers, fill the glass. The palate is vibrant, driven by citrus fruits and a soft minerality, which leads to a round finish.

The 2018 vintage was magic. Following the trend of the past several vintages, summer was warm, but nighttime temperatures remained cool, helping the fruit to hold its natural acidity. As harvest approached, temperatures cooled ever so slightly creating perfect fruit ripening conditions. With no big rainstorms on the horizon, we never had an urgency to pick. Once we started picking fruit, the vintage was slow and consistent with perfect flavors and lab numbers. The 2018 vintage will produce fantastic wines.

James Suckling
91 pts

Stainless steel fermented (INOX), this has a riot of fresh tropical fruit and peaches on the nose. The palate has a smooth, supple and fresh feel. Very direct, as intended by the style.

Varietal: 100% Chardonnay



Vault Masters Wine Club Food Pairing

Spaghetti alle Vongole

- Kosher salt
- 6 oz. spaghetti
- 4 Tbsp. extra-virgin olive oil, divided
- 1 garlic clove, thinly sliced
- 1 tsp. crushed red pepper flakes
- 1/4 cup white wine
- 2 lb. cockles, Manila clams, or littlenecks, scrubbed
- 2 Tbsp. roughly chopped fresh flat-leaf parsley

Bring 3 quarts water to a boil in a 5-qt. pot. Season lightly with salt; add pasta and cook, stirring occasionally, until about 2 minutes before tender. Drain, reserving 1/2 cup pasta cooking water.

Meanwhile, heat 3 Tbsp. oil in a large skillet over medium heat. Add garlic and cook, swirling pan often, until just golden. Add red pepper flakes and continue cooking 15 more seconds. Add wine, then clams; increase heat to high. Cover skillet and cook until clams open and release their juices, 3-6 minutes, depending on size of clams. As clams open, use tongs to transfer them to a bowl.

Add 1/4 cup of the reserved pasta water to skillet; bring to a boil. Add pasta to pan. Cook over high heat, tossing constantly, until pasta is al dente and has soaked up some of the sauce from the pan. Add clams and any juices from bowl to pan, along with parsley, and toss to combine. (Add more pasta water if sauce seems dry.) Transfer pasta to warm bowls and drizzle with remaining oil.



Vault Masters Wine Club Tasting Notes

Jack London Cabernet Sauvignon 2016

Since our first vintage from the Jack London Ranch in 1976 it has proven itself as an outstanding producer of Cabernet Sauvignon. Located midway up the Eastern slopes of the Sonoma Mountain,, the terroir has a long mild growing season that creates fruit with complexity and balance. The influence of the vineyard's red volcanic soil and the fruity characteristics of the grapes combine to produce an outstanding, very distinctive Cabernet Sauvignon.

2016 marked the 5th year of California drought with below average rainfalls and a mild spring, leading to a balanced crop. A heat spike in September accelerated ripening and the Jack London vineyard was picked during the last two weeks of September at the peak of ripeness. After a little over three weeks of fermentation on the skins, the lots were then individually pressed off and settled before being transferred into barrels for 26 months of aging.

Aromas of dried bing cherries, sandalwood and black currant are underscored by subtle notes of peppercorn. The palate is bold and full bodied with rich structured tannins and a long finish.

Varietals: 78% Cabernet Sauvignon, 16% Merlot, 6% Syrah



The Wine Vault
230 N. Burkhardt, Evansville, IN



August 2020

Vault Masters Wine Club Food Pairing

Beef Tagliata, Arugula & Trevisana Salad

- ¼ cup balsamic vinegar, plus extra to drizzle
- 2 tablespoons extra virgin olive oil, plus extra to drizzle
- 2 tablespoons chopped fresh rosemary
- 1 tablespoon chopped thyme
- 1½ pounds beef tenderloin
- 1 tablespoon sea salt
- 2 tablespoons coarsely ground black pepper
- 1 tablespoon canola oil
- 2 cups baby arugula
- 2 cups sliced trevisana
- 1 lemon, halved
- Parmigiano-Reggiano cheese shavings

Preheat oven to 350°F. Whisk vinegar, olive oil, rosemary and thyme in small bowl to make marinade. Place beef on platter. Spoon marinade over meat, turning to coat completely. Let stand 2 hours. Sprinkle meat all over with salt and pepper. Heat canola oil in heavy, large ovenproof skillet over high heat. Add beef and brown on all sides, about 5 minutes. Transfer skillet to oven. Cook beef to desired doneness, about 30 minutes for rare. Transfer beef to platter. Let rest 10 minutes.

In a small bowl, toss arugula and trevisana. Slice beef thinly and divide among 4 plates. Drizzle any juices from platter over beef. Sprinkle with salt. Top with arugula and trevisana. Squeeze lemon over, then drizzle with olive oil and vinegar. Sprinkle with salt and pepper. Top with cheese and serve.

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Vault Masters Wine Club Tasting Notes

Game of Thrones Pinot Noir 2017

Master winemaker Bob Cabral has summoned his legendary skills to craft a wine worthy of the Iron Throne. Sourced from the finest winegrowing kingdoms of the land, it is as complex as the tales and histories it acclaims. Revel in the winemaker's art, for winter is here.

Our 2017 Pinot Noir is sourced from our vineyards in the cool Willamette Valley in northern Oregon. Nestled between two mountain ranges and influenced by the Pacific Ocean, our vineyard soil is rich, deep and well-draining. Blended from several different vineyard lots and clonal selections, our Pinot Noir is 99% estate grown and picked at optimum ripeness, with an average sugar at 24.8 Brix at harvest. The fermentation lasted about 7 days, then we pressed directly to tank to complete malolactic fermentation. The wine is sur lees aged 10 months in a combination of 30% new French and 30% new American medium toasted oak. The results are complexity with bright-creamy fruit and concentrated mouthfeel.

This Pinot Noir is elegant, well-built and bursting with brilliant, ripe, rich fruit flavors and aromas. It is fruit focused with subtle tones of earthiness, vanilla, spice and toasted oak in the background. There is a long, smooth inviting finish; tannins are present and well blended.

Varietal: 100% Pinot Noir



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Vault Masters Wine Club Food Pairing

Wild Mushroom & Burrata Bruschetta

- 1 pound shiitake mushrooms, stems discarded and caps quartered
- 1 pound cremini mushrooms, quartered
- 2 garlic cloves, minced
- 1 1/2 teaspoons chopped rosemary
- 1 teaspoon finely grated lemon zest
- 1/2 cup extra-virgin olive oil, plus more for brushing
- Salt and freshly ground pepper
- 16 slices of peasant bread (from a long loaf), about 1/3 inch thick
- 1 pound burrata cheese, cut into 16 slices

In a large bowl, toss the mushrooms with the garlic, rosemary, lemon zest and the 1/2 cup of olive oil and let stand for 1 hour.

Light a grill. Spread the mushrooms on a lightly oiled perforated grill tray and season with salt and pepper. Grill over moderately high heat, stirring occasionally, until browned, about 8 minutes. Brush the bread with oil and grill, turning once, until toasted, 1 minute.

Top the toasts with the mushrooms. Top each with a slice of burrata and serve.

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