

Vault Masters Wine Club Tasting Notes

Stoneleigh Marlborough Sauvignon Blanc 2020

Situated in the heart of the Wairau Valley in New Zealand's famous Marlborough wine region, Stoneleigh Vineyard is part of a remarkable winegrowing area.

Within the Rapaura sub-region, there lies a vineyard studded with precious stones. Once the bed of an ancient river, today they form the floor of our vineyard. We call them sunstones.

During the day, the sunstones reflect the brilliant Marlborough sunshine up into the vines and grapes. These sunstones capture heat throughout the day and release it on to the vines to help develop rich, intense flavours in the grapes.

The unique terroir, where the Stoneleigh vineyards lie, defines the wine's unique qualities. Located on the northern side of the Wairau Valley, near Marlborough's main river, the Wairu. The vines are located on deep, fertile gravel beds covered in smooth 'sunstones.' The soils are characterized as young souls, based on river silts and stones. They tend to be low in nutrients and have poor water-holding capacity. A key feature is these sunstones and the unique stony riverbed soil structure, that are renowned for delivering Stoneleigh wines their quality and flavor.

The grapes harvested for this wine were crushed and gently bag pressed off to achieve fresh, elegant juice. The juice was then promptly clarified and transferred to fermentation tanks where it was then fermented slowly at cool temperatures to retain the very distinctive regional and varietal characters of Sauvignon Blanc from Marlborough. After fermentation was complete each tank was evaluated and blended to make this Classic Marlborough Sauvignon Blanc.

This wine displays vibrant and punchy aromatics of grapefruit, white peach, and passionfruit with a scattering of tropical stone fruits. This wine demonstrates mouth-watering acidity and minerality. A lovely, young, and dynamic wine that finishes with a pleasing fresh passionfruit note that lingers.

Varietal: 100% Sauvignon Blanc



The Wine Vault
230 N. Burkhardt, Evansville, IN



August 2021

Vault Masters Wine Club Food Pairing

Classic French Mussels

- 3 tablespoons extra-virgin olive oil
- 2 shallots, finely chopped
- 4 garlic cloves, finely chopped
- 2 pounds mussels, cleaned
- 1 cup dry white wine
- 1/2 cup heavy cream
- 4 tablespoons unsalted butter, cut into pieces
- 1/2 bunch fresh parsley, chopped
- Kosher salt
- Crusty bread, to serve

Heat the olive oil in a large pot over medium-high heat. Add the shallots and garlic and cook until softened, about 5 minutes. Add the mussels, wine, cream, butter, and parsley and season well with salt. Give it a good stir, cover the pot, and cook until mussels open and are cooked through, about 10 to 15 minutes. Divide the mussels and the juices between 2 bowls and serve with the crusty bread.

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Banfi Tuscany Chianti Classico Riserva DOCG 2017

Designed to protect the integrity and richness of the grape, the winery employs state of the art technology, the result of revolutionary technical research and innovation.

The wines of Banfi Tuscany are born of a deep love for this stupendous land. Produced with selected grapes from specialized vineyards, they express the genuine and authentic character of the Tuscan earth and accompany us on a voyage through one of Italy's most seductive winemaking regions. Thanks to their liveliness and freshness, these wines are enjoyable to drink when young, and suitable for everyday consumption, without compromising the character and high quality standards of Banfi.

The alcoholic fermentation with a medium period of maceration is followed by at least 2 years of aging, of which a minimum of 12 months is in slavonian oak barrels. The wine concludes its evolution with at least 6 months of bottle aging.

A deep ruby red color with a rich bouquet with notes of cherries, plums, and iris. Deep cherry and leather flavors with subtle wood notes are present on the palate. It has supple tannins with good acidity, and a lingering finish.

Varietals: Predominantly Sangiovese with small amounts of Canaiolo Nero and Cabernet.



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Bistecca Alla Fiorentina Recipe (Florentine Steak)

- 2 teaspoons of onion powder
- 2 teaspoons of garlic powder
- 1 tablespoon of sea salt
- 1 teaspoon of pepper
- 2 tablespoons of olive oil
- 2 ½ to 3- pound porterhouse steak
- 2 sprigs each of fresh rosemary sage and thyme wrapped with butchers twine at the root end.
- 3 tablespoons of melted unsalted butter

In a small bowl mix together the onion powder, garlic powder, salt, and pepper and set aside.

Brush the olive oil all over the porterhouse steak, then season generously with the spice blend you just made.

Place the steak on a hot grill (450° to 550°) or griddle pan and cook for 4 to 6 minutes per side for a rare internal temperature. Add 2 to 3 minutes of cooking time per side for medium-rare internal temperature.

Once you flip the steak for the first time begin to baste it by dipping the herbs in the melted butter and brushing the steak with them.

Once the steak is done cooking let it rest for 3 to 4 minutes before carving the strip and filet mignon away from the bone and slicing them.

Serve warm

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Liberty School Cabernet Sauvignon 2019

Made by and for those who carve their own path, Liberty School represents our version of the American Dream. It awakens the spirit in all of us to be and do better, not because we have to, but because we want to. It is this spirit of independence and innovation that led generations that came before us to farm grapes in the once-unknown region of Paso Robles, laying the groundwork for what would become a world-class wine region.

Liberty School honors our family's roots with an undying dedication to making quality wines. Wines that are made to be shared and enjoyed with the family we are born with and the family we choose. We make wines for those who stay true to their roots and embrace the journey in life.

These vineyards were growing long before Paso Robles had sub districts in the appellation but now reside in the Geneseo District, Pomar District and Estrella District.

In particular, one vineyard sits within two district boundaries and overlooks the Huer Huero Creek. The Huer Huero creek is an ephemeral underground stream which flows directly to the Salinas River and its Spanish name, Huer Huero, translates to "rotten", specifically rotten eggs which refers to the odor in the sulfur water. Ephemeral streams flow only for a short time, usually after a large storm when there is an increase in water runoff. As for the sulfur water, it, too, is an iconic symbol of Paso Robles once known for its Hot Springs Spas and Retreats.

Wine Enthusiast 89 pts

This compelling wine starts with aromas of red cherry, crushed rock, cigar box and hickory on the nose. The palate combines flavors of smashed blackberry with sage, thyme, pepper, smoke and a loamy minerality.

Varietals: Cabernet Sauvignon, Syrah, Petit Verdot, Merlot, and Petite Sirah



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Pepper Crusted Tuna Steak

- 1 teaspoon basil, chopped
- 4 teaspoons thyme, chopped
- 4 tablespoons cracked black pepper
- 21 ounces Ahi tuna steak, cut into 7-ounce portions
- 3 ounces olive oil
- 4 baby bok choy, cut into quarters
- 2 teaspoons wasabi paste
- 2 cups fish stock
- 4 ounces soy sauce

Mix the basil, thyme and the black pepper together. Season the tuna with the mixture. In a hot saute pan, add the olive oil and sear the tuna until cooked rare or to desired temperature. Remove the tuna. Then add the bok choy with the wasabi, fish stock and the soy sauce to the hot saute. Reduce the stock by a quarter. Remove from heat and ladle the soy wasabi broth into the bowls and place the cooked tuna on the top of top of the bok choy.

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