

Vault Masters Wine Club Tasting Notes

Klinker Brick Albariño 2019

Steve and Lori Felten, fifth generation grape growers in the Lodi region, continue the tradition of cultivating "Old Vine" Zinfandel vineyards that their ancestors planted in the early 1900's.

With roots in Germany, Russia and later the Dakotas, the family settled in Lodi, first producing watermelons. Recognizing that the soil and climate were ideal for growing grapes, they began to plant varieties that included Zinfandel, Tokay, Carignane, and Alicante. For over one hundred years, the family has cultivated the land with the aim of producing top quality fruit. Zinfandel was one of the first grape varieties to be planted in the Lodi appellation, although it had also been established in other parts of California.

Albariño is a tangible example of the Klinker Brick philosophy to question, re-examine and challenge the status quo. In the pursuit of world class winemaking, we embrace the lessons of the past but are not shackled to old traditions. Our Albariño is a bold statement that at Klinker Brick, we let terroir and climate dictate production rather than consumer data and market trends!

Adequate rainfall over the winter ensured a good fruit set and anticipation of ample yields. However lower than average temperatures through the growing season and a lack of summer heat spikes resulted in a smaller than average cooler August temperatures allowed us to leave clusters on the vine longer coaxing out rich fruit flavors without losing acidity.

Strikingly floral aromas with hints of lychee burst from the glass. A mid palate richness and mouthwatering acidity enhance flavors of white stone fruit, fleshy peach and spring melon flavors. The finish clean with notes of lemon pith.

Varietal: 100% Albariño



The Wine Vault
230 N. Burkhardt, Evansville, IN



August 2022

Vault Masters Wine Club Food Pairing

Sweet and Spicy Grilled Chicken Breasts

- 6-ounce) boneless, skinless chicken breasts
- 2 tablespoons dark brown sugar
- 2 teaspoons ground coriander
- 1 ½ teaspoons kosher salt
- 1 ½ teaspoons dry mustard powder
- ¼ teaspoon cayenne
- 1 ½ tablespoons extra-virgin olive oil, more as needed
- 4 tablespoons Dijon mustard
- 2 teaspoons minced fresh chives

Place chicken breasts between two sheets of parchment or plastic wrap. Using a mallet or rolling pin, pound each to an even thickness of 1/2 inch. Do not make them any thinner or they could dry out.

In a small bowl, combine sugar, coriander, salt, mustard powder and cayenne. Place chicken breasts in a bowl and rub well with spice mixture. Cover and refrigerate 1 to 2 hours. Remove chicken from fridge while you heat the grill.

Light the grill, building a hot fire, or heat your gas grill to high. Once grill is fully heated, brush breasts lightly with olive oil and place chicken on the grill. Cook until undersides are browned and chicken is about halfway cooked, 3 to 5 minutes. Flip breasts and grill until cooked through, 3 to 5 minutes more.

Transfer chicken to a platter. In a small bowl, whisk together mustard and chives. Whisk in 1 1/2 tablespoons oil. Serve chicken with mustard for dipping.

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Fidelity Red Wine 2020

The Goldschmidt Vineyard label is a program designed to showcase single vineyard source wines from both the Alexander Valley and Napa Valley Oakville appellations. The goal is to create wines that highlight the distinct characters, benefits and attributes derived from these site specific harvests. Goldschmidt Vineyards Cabernets are crafted with the best possible resources to achieve exceptional richness, quality and balance – the hallmarks of world-class wines.

Another marvelous red from veteran winemaker Nick Goldschmidt. This Bordeaux-styled wine is rich, smooth, and perfect for casual dining. Fruit sourced from all the great locations in Alexander Valley makes this wine complex but not fussy. The Merlot offers a round and silky mouthfeel, while the Cabernet Sauvignon provides structure and Petit Verdot gives tannin, color, and enhances the flavor. Few winemakers offer such quality for the price.

Rainfall for 2020 was perhaps two thirds of the average range. Rains in March and April made a huge impact for helping the vines get through the summer hot days and cool nights. The early warmth precipitated harvest being about 10 days ahead of historical Sonoma vintages. Alexander Valley was mitigated due to the intense fogs that came in from the coast every 3 days or so, but the crop was still devastatingly small at 60% of normal. A light and rare vintage.

This wine has a vibrant, dark purple hue. The nose shows gorgeous red cherry and blueberry aromas with background spice. Soft red fruit characters, accented by black tea flavors makes the mouth immediately pleasing. Tannins are round and soft with a nice acid to balance. It finishes with long and supple tannins.

Varietals: 71% Merlot, 14% Cabernet, 7% Petit Verdot, 4% Cabernet Franc, 4% Malbec



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Duck Breast with Mustard Pan Sauce

- Two 8-ounce duck breasts
- About 1 tablespoon olive oil, plus more for cooking
- 1 shallot, finely chopped
- 1/4 cup white wine
- 1/4 cup chicken stock
- 1 1/2 tablespoons whole-grain mustard
- Pinch crushed red pepper

Using a sharp paring knife, score the fat in the duck breasts a couple times in two directions to create a crosshatch pattern. Cut through the fat but not into the meat of the breast. Salt the breasts and let sit outside the refrigerator for 10 to 15 minutes to allow them to come to room temperature.

Add the olive oil to a large saute pan. Place the duck in the pan skin-side down. Bring the pan to medium heat and cook the duck breasts low and slow to allow the fat to render and the skin to get nice and crispy. As the fat renders out of the duck, pour or spoon it out of the pan and set it aside. Cook the duck for 8 to 9 minutes on the skin side. Turn the duck over and cook the duck for 2 to 3 minutes on the flesh side. Remove the duck from the pan, cover with foil and let rest for about 10 minutes.

Add the shallots to the pan and cook until just translucent, about 3 minutes, adding a bit of the reserved duck fat if pan is too dry. Then, add the white wine, chicken stock and mustard. Bring to a boil, then reduce to a simmer and let cook until the sauce has reduced by half and coats the back of a spoon, about 3 minutes. Taste and season with salt and crushed red pepper.

Slice the duck breast thinly on the bias and top with pan sauce.

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Klinker Brick Old Vine Zinfandel 2018

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The 2018 season was memorable one, generating some of the best fruit Klinker Brick has had in years. It was long and cool from beginning to end, resulting in natural acidity and pure fruit expression across the portfolio. Winter rain setup yields that were above average, requiring our team to thin out bunches to maintain our high standard for fruit concentration. The 2018 red varietals present a fresher, brighter quality as the fruit was able to reach full ripeness through a natural maturation process typical heat spikes midseason. This exceptionally cool, long growing season in conjunction with our venerated old vine estate generated wines with superb color and ideal tannin structure.

Delta Breezes and the associated fog allow us to retain above average acidity for the region, providing notes of dark cherry and spices. Barrel fermentation brings additional structure to the thin skin varietal. The extremely low yields of the century old vineyards bring notes of rhubarb and cranberry, with a hint of black pepper. The result is a balanced and complex Zinfandel perfect for both summer barbeques and fall fire pits.

Varietal: 100% Zinfandel



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Bacon-Wrapped Roasted Figs

- 1 dozen fresh figs, gently washed and dried
- 6 ounces bacon slices (cut in half)
- 3 oz. goat cheese
- ½ cup dry red wine
- 1 Tbsp brown sugar
- 1/8 tsp ground fresh pepper
- 24 wooden toothpicks

Pre-heat oven to 375°F. Soak toothpicks in water

In a small saucepan, dissolve brown sugar in the red wine on medium-low heat. Stir occasionally. Reduce wine mixture by half, until syrupy.

Slice figs into quarters lengthwise, from top to base, without cutting through base. Wrap each fig with bacon and secure the bacon with toothpick pushing it through the fig.

Stuff wrapped fig with cheese and place on a parchment-lined baking sheet.

Place in oven and cook until bacon is browned (10-15 minutes)

Remove from oven and place figs on a small platter. Drizzle with wine syrup. Serve warm or at room temperature.

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