

## Vault Masters Wine Club Tasting Notes

### *Torbreck Woodcutter's Semillon 2019*

Semillon has always found a natural home in the Barossa. It was one of the early white wine grape varieties planted by the first settlers around 160 years ago and the Mediterranean climate and careful farming has created a heritage of old, low yielding Semillon vineyards. With the use of an age-old, robust, pink-skinned Madeira clone, found mainly in the Barossa, the Woodcutter's - Semillon is reminiscent of the savoury white wines found in the central and southern regions of France.

The growing season was defined by a continuously warm to hot summer with no effective rainfall, wind and hail at flowering, and followed with three major frosts - resulting in an earlier and much smaller harvest than average. These tough conditions produced smaller clusters of intensely dark berries with thick fleshy skins contrasted against brown mature stalks. Whilst yields were down, once these vineyards were fermenting in our cellar the concentration of colour, tannin and aroma of the 2019 vintage was revealed.

*Lifted citrus notes of lemon and lime balanced by quince marmalade. As it ages it will develop complexing French pastry like notes akin to brioche and lemon curd tart. Medium bodied, tangy acidity with kaffir lime and lemon scents balancing vibrant acidity and cleansing mouthfeel.*

*Varietal: 100% Semillon*



## Vault Masters Wine Club Food Pairing

### *Asparagus with Scallops, Browned Butter and Prosciutto*

- 1 pound white asparagus, peeled, or green asparagus
- 3 1/2 tablespoons unsalted butter
- 1 ounce thinly sliced prosciutto, cut into 1/2-inch-wide strips
- 1 pound sea scallops
- Salt and freshly ground pepper
- 1/2 teaspoon finely grated lemon zest
- 2 tablespoons fresh lemon juice
- 1/4 cup chicken stock or canned low-sodium broth

Cook the asparagus in a large sauce-pan of boiling salted water until tender, about 8 minutes. Using tongs, transfer the asparagus to a colander and leave the pan of water simmering on the stove.

Melt 1 tablespoon of the butter in a large skillet. Add the prosciutto and cook over low heat until crisp, about 4 minutes. Transfer the prosciutto to a plate.

Melt 2 tablespoons of the butter in the skillet. Add the scallops, season with salt and pepper and cook over moderately high heat until browned, about 2 minutes per side. Transfer the scallops to a plate.

Add the lemon zest to the skillet and cook over moderate heat until browned, about 1 minute. Add the lemon juice and simmer for 10 seconds. Add the stock and simmer, scraping the bottom of the skillet, until reduced to a rich glaze, about 3 minutes. Swirl in the remaining 1/2 tablespoon of butter. Return the scallops, along with any juices, to the skillet and cook over low heat until heated through.

Return the asparagus to the simmering water to heat through. Season the sauce with salt and pepper. Using tongs, transfer the asparagus to a large platter and spoon the scallops and sauce over it. Top with the fried prosciutto and serve.



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### *Les Cassagnes de La Nerthe Cotes-Du-Rhône Villages 2015*

Château La Nerthe is located in the heart of the Provence region in southeast France, about 80 km north of Marseille. It is a magical place thanks to its cellars dating back to the 16th century and belvedere viewpoint dominated by the 18th century chateau. Between Avignon and Orange, we find the breathtaking landmarks of Les Dentelles de Montmirail, Mount Ventoux and the Palais des Papes.

The vines spread over 92 hectares of Châteauneuf du Pape appellation, parcelled into more than 57 plots and representing all the different terroirs of the appellation.

The Chateau is striking and unforgettable, nestled in its green park, like an island surrounded by 60 hectares of ancient vineyards that form one whole piece. Yet despite its majestic air, the Chateau has always been a welcoming place, inviting one to linger and discuss its wines.

Les Cassagnes de La Nerthe are from the Domaine de La Renjarde in Sérignan du Comtat. This is a property of the Richard family, as is the famous Chateau La Nerthe in Châteauneuf du Pape. It is farmed with the same demanding standards in the quest for quality. This wine is a blend of organic Grenache, Syrah and Mourvèdre grapes produced from sandy and limestone soils. It exhales ripe and fleshy fruit aromas with notes of red fruit and sweet spices. A wine to enjoy from its early years.

### Wine Enthusiast 91 pts

*Made from equal parts Grenache and Syrah, this full-bodied wine offers loads of plummy, ripe cherry and berry flavors offset by an invigorating edge of black pepper and brisk acidity. It's luscious and juicy but firmly structured by taut, persistent tannins.*

*Varietals: 60% Grenache, 30% Syrah, 10% Mourvèdre*



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December 2020

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### *Pasta with Tomatoes, Rosemary, Olives, Artichokes, and Capers*

- 1 lb. pasta, I used Seggiano Toscani Organic pasta
- Kosher salt
- 1 28 oz. can crushed fire roasted tomatoes
- 1 tablespoon fresh rosemary, minced
- 1/2 cup cured black olives, pitted and halved lengthwise
- 12 grilled baby artichokes in olive oil, drained and halved
- 1/4 cup capers in vinegar, drained
- 1 teaspoon fennel seeds
- 8 oz. Whole-milk Mozzarella, torn into bite-size pieces
- fresh basil leaves, torn

In a large pot bring 8 quarts of water to a boil over high heat. Add salt and the pasta. Stir occasionally to prevent the pasta from sticking. Cook according to the package directions.

In the meantime, in a large sauté pan that will be large enough to hold the cooked pasta, combine the canned tomatoes, rosemary, olives, artichokes, capers, and fennel seeds. Simmer while the pasta cooks.

When the pasta is cooked, drain the pasta with a colander. Transfer the pasta to the sauté pan with sauce. Toss to mix. Let stand for a few minutes for pasta to absorb the sauce.

Serve in flat shallow bowls and garnish with basil and mozzarella.

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### *Tenuta di Nozzole Chianti Classico Riserva DOCG 2016*

Nozzole estate consists of 1,000 acres of vineyards at 300 meters in elevation in the Chianti Classico zone. In order to obtain concentration and complexity in the wine, yields are kept low. The grapes were hand harvested, destemmed and crushed. Fermentation was initiated on the skins in temperature-controlled stainless steel tanks and maceration lasted 15-20 days. The wine was raked into stainless steel tanks for malolactic fermentation before aging for 16 months in large Slavonian oak vats followed by a minimum of 3 months in bottle before release.

The growing season began with cool, wet weather. The flowering was generally good, but cooler than normal temperatures affected fertility in some cases, reducing yields slightly. In July, the weather turned hot and dry, with one rainfall mid-August relieving the stress on the vines. Picking for Merlot started at the end of August, and the dry weather prevented the skins from ripening perfectly. The late-ripening Sangiovese, however, took advantage of 2 inches of rain mid-September, followed by beautiful weather with good swings in temperature between day and night.

**James Suckling 94 pts**

*A firm and lightly chewy wine with blueberry, currant and crushed-stone aromas and flavors. Medium to full body. Flavorful finish. – James Suckling*

*Varietal: 100% Sangiovese*



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## Vault Masters Wine Club Food Pairing

### *Creamy Tuscan Chicken Pasta*

#### *Pasta:*

- 1 pound penne or other pasta (454g)
- 1 tablespoon butter (.5oz, 14g)

#### *Chicken and Sauce:*

- 2 tablespoons olive or vegetable oil
- 1 ½ pounds chicken breasts (454g)
- 1 medium onion diced
- 1 red bell pepper diced
- 8.5 ounce jar (241g) sundried tomatoes in oil, drained (yields about 6oz, 170g)
- 5 cloves garlic finely minced
- 1 teaspoon dried Italian seasoning (or oregano)
- ¾ cup chicken broth (6oz, 170g)
- 1 ½ cup cream or half and half (12oz, 340g)
- ¾ cup parmesan cheese (3oz, 85g)
- 6 ounce bag of baby spinach leaves whole or roughly chopped (170g)
- Red pepper flakes salt, and pepper to taste

For the Pasta:

Bring a large pan of salted water to a boil. Add the pasta and cook until al dente. Drain and toss with butter.

For the Chicken and Sauce:

Optional: For quicker, more even cooking, slightly flatten breasts with a kitchen mallet. If they are very thick, slice them in half horizontally before flattening.

Season with salt and pepper.

Heat a skillet over high heat. When pan is hot, add 1 tablespoon oil.

When oil is hot, put chicken breasts in pan and cook until golden brown on both sides and cooked through. Remove chicken from pan.

Let chicken cool for a few minutes, then slice. Set aside.

Add remaining tablespoon oil to pan. Add onions and cook until softened.

Add red bell pepper and cook until almost softened.

Add the garlic, sundried tomatoes, and Italian seasoning. Stir, and cook for about 1 minute.

Deglaze pan with broth, scraping bottom to release any bits sticking to the bottom of the pan.

Add cream and bring to a simmer. Allow to simmer for 2 minutes. Add parmesan and cook until melted.

When cheese is melted turn off the heat and stir in baby spinach.

Salt and pepper to taste.

Combine pasta, chicken, and sauce.

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