

Vault Masters Wine Club Tasting Notes

Sequoia Grove Winery Napa Valley Chardonnay 2018

Sequoia Grove Napa Valley Chardonnay is meticulously hand harvested and, upon arrival at the winery, immediately whole cluster pressed to tank where it is cold settled and racked 24 hours later to another tank to begin fermentation. As the fermentation progresses, the tank is barreled down in stages. The first stage gets the most barrel extraction. The second stage is a combination of barrel extraction and fruit flavors. The third stage, at lower brix, preserves the fresh fruit characteristics. The wine finishes primary fermentation in 100% French oak barrels. The wine is aged for 10 months on the lees where it undergoes battonage (lees stirring) every two weeks, as each lot demands. Because of the very high acidity given by the growing season, this wine went through 7% secondary malolactic fermentation to balance the palate. This secondary fermentation was a first for Sequoia Grove.

The 2018 vintage was late, long, and large. The year started out with heavy winter rains and cool, spring weather, resulting in late bud break to start the season. Good weather during flowering contributed to even set and ripening. The weather was steady and ideal throughout the growing season without any of the usual heat spikes that were signatures of the past 5 vintages. This mild weather allowed for excellent growing conditions for Chardonnay, resulting in beautifully ripened grapes with fresh fruit character, moderate alcohol and balanced acidity.

The nose draws you in immediately with tropical, pineapple guava character followed by a floral note, flinty, with lemon zest, custard, honeysuckle, pound cake on the palate, finishing with a saline component. The palate walks the line between generous fruit and zippy acidity. The finish is energetic and with hints of toasted nuts and fresh cream.

Varietal: 100% Chardonnay



The Wine Vault
230 N. Burkhardt, Evansville, IN



December 2021

Vault Masters Wine Club Food Pairing

Mini Lobster Pot Pie

- 4 tablespoons butter
- 2 shallots, chopped
- 1 medium sized onion, diced
- 3 stalks celery, chopped
- 2 tablespoons flour
- 2 cups lobster meat, steamed and cut into chunks (about one 2 lb lobster)
- ½ cup sweet corn kernels (frozen are fine if no fresh available)
- ½ cup potatoes, peeled, diced and pre-cooked
- ½ teaspoon salt
- Pepper to taste
- 1 ½ cups stock
- 1/8 cup sherry
- 2 tablespoons heavy cream (optional)
- 1 egg plus 1 tablespoon of water beaten together for egg wash
- Two sheets puff pastry dough

In a medium sized skillet, melt butter over low heat and sauté the shallots, onion and celery until tender.

Season the vegetables with salt.

Add the flour and stir until pasty.

Gradually add the stock until a sauce begins to form.

Add the sherry and cook for a few minutes.

Add the potatoes, corn and lobster.

Stir in the cream.

Remove the filling from the heat to cool.

Spray mini muffin tins with baking spray. Cut 2 ¾ diameter circles of dough, press gently into the pans and then add the filling to each mini pie shell.

Top with a cut out of puff pastry dough, brush with egg wash and bake in the oven on 400 for 20 minutes until golden.

If freezing, bake them for slightly less time (until they begin to turn a light gold), remove from oven cool and then fresh freeze!

The Wine Vault
230 N. Burkhardt, Evansville, IN



December 2021

Vault Masters Wine Club Tasting Notes

Campo Al Mare Bolgheri DOC 2019

Bolgheri's exceptional climate is moderated by sea breezes from the nearby Tirrhenian Sea, and the vineyards' clay and sand soils are ideal for Merlot, Cabernet Sauvignon, Cabernet Franc and Petit Verdot. The delicate Merlot was picked during the first half of September, while the robust Cabernets and Petit Verdot were harvested in the second half of the month. Grapes come from densely planted vineyards and low yields, which produce wines with concentration and complexity. Temperature-controlled fermentation takes place in stainless steel tanks, and maceration on the skins takes 20-22 days, followed by malolactic fermentation in steel. The wine is matured 12 months in one-year-old French barriques and at least 3 months in bottle before release.

A typical winter with average temperatures and rainfall for the time of year. A cool, sunny spring, especially between late April and mid-June, with heavy rains in the blooming season that led to late vegetative development. A hot summer without any exceptional meteorological events, produced late grape harvest overall. The grape harvest took place within the first ten days of September. Fresh, full-bodied wines with a good acidity, balanced tannins and a substantial yet balanced alcohol content. Wines that are presumably very long-lasting.

James Suckling 92 pts

Its deep, dark and dense color opens the way to explosive aromas characterized by a vibrant balsamic note. On the palate it is velvety and enveloping, with a harmonious and balanced end.

Varietals: 60% Merlot, 20% Cabernet Sauvignon, 15% Cabernet Franc, 5% Petit Verdot



The Wine Vault
230 N. Burkhardt, Evansville, IN



December 2021

Vault Masters Wine Club Food Pairing

Red Snapper Livornese

- 2 tablespoons extra-virgin olive oil
- 1 small yellow onion, diced
- 12 gaetta olives or oil cured black olives, pitted and chopped
- 2 tablespoons capers
- 4 Red Snapper fillets
- 1 cup marinara sauce
- 1 cup dry white wine
- salt and freshly ground black pepper to taste

Preheat the oven to 350°F.

Heat the olive oil in a saute pan large enough to hold the snapper fillets, over medium heat. Add the onion and cook until it starts to soften, about 5 minutes. Add the olives and capers and continue cooking until onion is translucent 3-5 minutes.

Lay the red snapper fillets skin side down in the pan, and add the marinara sauce and white wine. Season with salt and pepper to taste, and place the pan in the oven.

Bake in the oven until fish is cooked through, about 15-20 minutes. Using a spatula, carefully transfer fish to serving plates, spoon sauce over fish and serve.

The Wine Vault
230 N. Burkhardt, Evansville, IN



December 2021

Vault Masters Wine Club Tasting Notes

Tenuta Sette Ponti Crognolo Toscana IGT 2019

Clay and sand soils as well as Tuscany's special stony galestro limestone, combined with ideal sun exposure and a climate tempered by the Mediterranean, provide an ideal climate for the Sangiovese grape. Low yields of excellent-quality hand harvested fruit ensure a rich and concentrated result. Following hand sorting and de-stemming, grapes are fermented in a combination of temperature-controlled and lined open-top tanks. Lots are blended first when the wine is placed in barriques and again at the first racking. Crognolo is aged for 10 - 14 months in French Allier barriques and 5 - 6 months in bottle.

It was a regular vintage, temperatures were in the norm, there were some rains during spring-summer period, mainly every 15 days we had 30-40mm of rainfall. We had sunny weeks with standard temperatures (25degree during day and 18degree by night,) which allowed the formation of important sugars. September was perfect, although with a little bit of humidity, but it was very sunny and with very little rain. We got very interesting Sangiovese, with elegant tannins, and characterful Merlot, Cabernet Sauvignon and Petit Verdot, with excellent colors and great structural concentrations.

Bright ruby red. Complex with a prevalence of small red fruits and floral notes. The body is beautifully balanced with a long finish.

Varietals: 90% Sangiovese, 10% Merlot



The Wine Vault
230 N. Burkhardt, Evansville, IN



December 2021

Vault Masters Wine Club Food Pairing

Tuscan Ribollita

- 3 garlic cloves, peeled and smashed
- 1 small onion, peeled and roughly chopped
- 1 carrot, peeled and chopped
- 1 celery stalk, chopped
- 4 ounces pancetta or ham, chopped
- 1/2 cup olive oil
- 1 15-ounce can whole peeled tomatoes
- 3 15-ounce cans cannellini or great northern beans, drained and rinsed
- 2 cups chicken broth
- 1 sprig fresh rosemary
- 1 bunch kale, roughly chopped
- 1/2 cup toasted bread crumbs
- Grated parmesan

In a large pot over medium heat, sauté the first five ingredients in 2 tablespoons of the olive oil for 5 minutes.

Add the tomatoes and their juices, along with the beans, broth, and rosemary. Simmer, covered, until the beans break apart, about an hour.

Add the kale and cook for 5 to 7 minutes more. Stir in the bread crumbs and serve, drizzled with the remaining olive oil and sprinkled with the cheese.

The Wine Vault
230 N. Burkhardt, Evansville, IN



December 2021