

# Wine Club Tasting Notes

## ***Mer Soleil Pinot Noir***

Forty minutes south of Monterey, California, the Santa Lucia Highlands is well known as the perfect home for Pinot Noir, which thrives in a more moderate environment. The Mer Soleil has scents of plum targe, cherries, forest bottom and graphite. On the palate, you taste plum, cherry targe, hints of cranberry, brown spice and a touch of nutmeg. This wine is refined and layered with a distinctive freshness and pure berry basket fruit flavors. The 2019 vintage spent about 7 months in barrel, using mostly new French oak to create integrated toasty notes.

There is a rugged, untamed quality to the Santa Lucia Highlands - it's an exotic setting perfectly suited to growing world-class Pinot Noir. The Character of the place translates to the glass and this wine has a drama all its own.

-Charlie Wagner, Owner

Varietal: 100% Pinot Noir



December 2022

THE WINE VAULT

# Wine Club Food Pairing

## ***Slow Roasted Wild Alaskan Salmon with Herbed Ricotta***

### ***Herbed Ricotta Sauce***

- 1 lb. fresh ricotta
- 1 teaspoon lemon zest
- 4 tablespoons fresh lemon juice
- 1 large garlic clove, finely minced
- 3 tablespoons extra virgin olive oil
- 1 cup mixed fresh herbs: chives, parsley, mint, and tarragon, finely chopped
- kosher salt and freshly ground black pepper

### ***Slow Roasted Wild Alaskan Salmon***

- 1-1/2 lb. wild Alaskan salmon fillet
- 3 tablespoons extra virgin olive oil
- kosher salt & freshly ground black pepper

### ***Herbed Ricotta Sauce***

1. In a food processor, puree the ricotta, lemon zest, lemon juice, garlic, and olive oil until smooth in texture. (Do not over puree, I used the pulse on/off button).
2. Transfer mixture to a medium bowl and stir in the herbs, salt, and pepper.

### ***Slow Roasted Wild Alaskan Salmon***

1. Preheat the oven to 300 degrees F. Line a baking sheet with parchment paper.
2. Place the salmon on the lined baking sheet. Drizzle with olive oil and season with salt and pepper. Roast for 15-20 minutes or until flesh flakes when poked with a fork.

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## ***Joseph Drouhin Bourgogne blanc***

Today, the House of Joseph Drouhin is run by Joseph's four grand children, born between 1961 and 1968. They grew up practically in the vineyards and cellars. They have acquired their knowledge with their father Robert Drouhin at their side. Robert was one of the first in Burgundy to introduce "culture raisonnée" (doing away with pesticides and other chemicals) and to build a laboratory of enology run by Laurence Jobard, the very first woman enologist in Burgundy.

Bright and juicy, this Bourgogne blanc has plenty to offer with its rich pear, white peach, sour apple, and kiwi flavors that sit with a great sense of mouthfeel and tension.

"Fruity and full of life. This is a classical white Burgundy and a good entry level wine for Burgundy in general. The colour is golden yellow, with a greenish glint. The aromas are reminiscent of fresh grape and green almond. Elegant texture".

Varietal: 100% Chardonnay



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## Wine Club Food Pairing

### ***Prosciutto, Brie & Honey Crostini***

- 1/2 small baguette (cut diagonally into 12 1/2-inch-thick slices, about 8 ounces)
- 2 Tablespoons extra-virgin olive oil
- Salt and pepper
- 4 ounces very thinly sliced prosciutto
- 4 ounces Brie cheese (cut into 12 slices)
- 12 leaves fresh basil
- 2 Tablespoons honey

Preheat oven to 400 degrees. Lightly brush both sides of each bread slice with oil. Season with salt and pepper. Transfer to a rimmed baking sheet. Toast in oven until pale golden, 5-6 minutes per side. Transfer sheet to a wire rack; let crostini cool completely.

Divide basil leaves, brie and folded slices of prosciutto among crostini. Drizzle with honey. Season with pepper.

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## ***Bonanza Cabernet Sauvignon***

More than 40 years after he and his parents founded Caymus Vineyards, Chuck Wagner undertook a new project: creating a Cabernet Sauvignon from a broader stretch of California farmland and so Bonanza Cabernet Sauvignon was born. Bonanza speaks to the simple pleasures of the day-to-day life. This wine is delicious, accessible and enjoyable over a meal. On the nose you will find baking chocolate, homemade raspberry jam, layered oak and a whiff of popcorn butter. The palette finds dark berry compote, Creme de Cassis and granular smooth tannins.

Bonanza celebrates the great state of California, as we seek out vineyards to produce delicious Cabernet. It's about the thrill of discovery.

-Chuck Wagner, co-founder of  
Caymus Vineyards



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# Wine Club Food Pairing

## *Beef Chili*

- 2 lbs. ground beef
- 2 cups diced onion
- 3 large cloves garlic, minced (about 3 teaspoons)
- 1 (6 ounce) can tomato paste
- 1 (14.5 ounce) can whole tomatoes, not drained
- 1 ¼ cups beef broth (plus extra broth to thin the chili at the end, if desired)
- 2 ½ tablespoons chili powder
- 1-2 teaspoons brown sugar
- 2 ½ teaspoons cumin
- 1 ½ teaspoons kosher salt, plus more to taste
- 1 bay leaf
- 1 teaspoon dried oregano
- ¼ teaspoon cayenne pepper
- 1 (15.5 ounce) can kidney beans or pinto beans, drained and rinsed

1. In a large Dutch oven over medium-high heat, sauté beef, onion, and garlic until the meat is no longer pink. Drain fat and return beef mixture to the pot.
2. Add the tomato paste, whole tomatoes and their juices, beef broth, chili powder, brown sugar, cumin, salt, bay leaf, oregano, and cayenne. Bring to a boil, then reduce the heat to low. Cover the pot and simmer the chili over very low heat for about 1 hour, stirring occasionally. Break up the big tomatoes with a wooden spoon or a fork as you stir.
3. Add the beans and simmer the mixture for 10-15 minutes longer. Thin the chili with extra beef broth, if necessary. Discard the bay leaf. Ladle into individual serving bowls and garnish with desired toppings.

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## ***Boomtown Pinot Gris***

Boomtown by Dusted Valley offers classic Washington State wines with one goal - to over deliver.

In 2003, Wisconsin natives Chad Johnson and Corey Braunel left the comforts of their corporate jobs to move to Walla Walla and fulfill their dream of crafting world-class wine. Combining Washington State grapes with their rough and tumble know-how and a sizeable piece of their souls, the family created Dusted Valley and Boomtown.

100% Pinot Gris, this wine is crisp and refreshing with notes of pink apple flavors making it your go to white wine that is absolutely right for every occasion.

Bright and juicy, this has plenty to offer with its rich pear, white peach, sour apple and kiwi flavors that sit with a great sense of mouthfeel and tension.

Varietal: 100% Pinot Gris



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# Wine Club Food Pairing

## ***Shrimp Satay***

- 1 1/2 pounds wild shrimp, peeled and deveined
- 1 tablespoon lime juice
- 1/4 cup chopped shallots (I've used red onion in a pinch)
- 1 1/2 tablespoons brown sugar
- 1 teaspoon Savor
- 4 double Kaffir lime leaves, roughly chopped
- 1/4 cup roasted peanuts
- 4 cloves garlic, chopped
- 1 Serrano chili, stemmed
- 1 three inch piece of ginger, chopped. You can leave the skin on
- 3 tablespoons peanut or vegetable oil
- 1/3 cup unsweetened coconut cream, or coconut milk

1. Place the skewers into water to soak.
2. Combine everything except the shrimp, oil and coconut cream into the work bowl of a food processor. A small food processor works well here. Pulse until a paste forms.
3. In a medium sauté pan, heat the oil over medium high heat. Add the paste and cook, stirring, for about 3 minutes. When the oil starts to separate, it's done.
4. Add the coconut cream and stir to incorporate. Remove from the heat and cool.
5. Place the shrimp in a gallon size zip top bag and add the cooled paste. Gently "massage" the bag to coat all of the shrimp with the paste. Refrigerate for 4 hours.
6. Heat a grill to medium high heat. Thread 3 shrimp per skewer and grill for about 2 1/2 minutes per side or until desired

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