

Vault Masters Wine Club Tasting Notes

Villa Matilde Falanghina Campania IGP 2018

Rocca dei Leoni estates of Villa Matilde winery are located in the heart of Sannio Beneventano, between Caudina valley, Telesina valley and the valley of Tammaro River. They cover an area of about 30 hectares on volcanic soils rich in phosphorus and potassium: a unique terroir, sweet and sour at the same time, which gives strong notes and intense aromas. The very old vines, the rich cherry blossoms and fir trees, chestnuts, nuts and broom, contribute to the aromatic profile of wine, which is derived from 100% Falanghina clones. Vinification off the skins. After a gentle pressing, the chilled must is gravity-settled then ferments in steel at 50 - 54 °F for about 20 days. The wine ages in stainless steel for about 3 months.

The 2018 vintage was characterized by complex climatic conditions sometimes with almost tropical weather. A mild winter was followed by snow in early march which increased the humidity of environment. The rest of the spring was characterized by extreme heat peaks alternating with some rainfall especially in summer which created high humidity. In June the rains started to give a little respite, favoring a regular flowering and in a fairly short time. The month of August was marked by some brief afternoon thunderstorms maintaining very warm temperatures. Overall, the development of vegetation was fast, continuous and vigorous. The large temperature range has slowed down the maturation process, favoring the synthesis of primary aromas and secondary precursors and preserving very fresh acidity. This vintage shows grapes with excellent health.

The wine has a pale straw yellow color. On the nose the aromas is intense, floral and fruity, with essences of banana, tropical fruits and white peach, while the flavor conquers your mouth thanks to its sapid note, balancing the aromatic bouquet. This is a delicious Falanghina, pleasantly fresh, crisp and light-bodied.

Varietal: 100% Falanghina



The Wine Vault
230 N. Burkhardt, Evansville, IN



February 2021

Vault Masters Wine Club Food Pairing

Pan Seared Scallops w/Lemon Caper Pasta

- 1 pound scallops jumbo size, about 20 pieces, 1-inch wide
- kosher salt for seasoning
- 2 tablespoons olive oil
- 3 tablespoons unsalted butter
- Black pepper freshly ground, for seasoning
- ½ pound angel hair pasta
- 3 teaspoons minced garlic
- ½ cup chardonnay wine
- 1 cup chicken broth low sodium or unsalted
- 2 tablespoons lemon juice plus zest from one lemon
- 2 tablespoons capers rinsed
- 1 tablespoon finely chopped parsley
- 1 cup baby tomatoes sliced in half
- ¼ cup parmesan cheese freshly grated

Scallops

Dry the scallops very well with a piece of paper towel. Season both sides with salt.

Heat a stainless steel pan over medium-high heat. Add 2 tablespoons of olive oil and heat until it ripples and begins to smoke.

Add scallops to the hot pan without crowding. Cook without moving them, until the bottoms are a golden-brown, about 3 minutes.

Add 1 tablespoon of butter to the pan. Turn the scallops and caramelize the other side, about 1 ½ to 2 minutes. Turn off the heat but do not discard the pan.

Transfer scallops to a clean plate and lightly season with freshly ground black pepper. Lightly cover to keep warm while making the pasta.

Lemon Caper Pasta

Bring a large pot of salted water to a boil. In the meanwhile make the lemon caper sauce.

In the same pan used to cook the scallops, turn heat to medium and add 1 tablespoon of butter and garlic. Stir and cook for about 1 minute, until fragrant but not browned.

Increase the heat to medium-high and add ½ cup white wine. Simmer, stirring as needed until the wine is reduced by half and you can no longer smell the alcohol, about 3 minutes.

Add the chicken broth, lemon juice, zest, and capers, turn the heat to high. Cook until the sauce is reduced by half (½ cup) about 8 to 10 minutes.

Turn off the heat and add 1 tablespoon of butter and whisk to combine. Season with salt and pepper as needed.

Cook angel hair pasta in boiling water about 4 minutes until al dente, 5 minutes for more tender pasta. Drain and add to the sauce.

Add parsley and toss to combine. Add sliced tomatoes and gently mix. Season pasta with salt and pepper as desired. Evenly divide among serving dishes.

Top with scallops and freshly grated parmesan cheese.

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Replica Pickpocket Red Blend 2017

Replica is committed to protecting our natural environment and supports the fight against colony collapse due to human activity – all while making wine of exceptional quality.

Through replication of the natural winemaking and farming practices of the past, we are able to craft naturally sophisticated wines with classic, fruit-forward California flavor profiles. We are taking the steps needed to change the modern farming industry by crafting only the purest, natural wines without the use of additives and the harmful pesticide, “neonicotinoids” identified as being the most harmful to wild bees and butterflies.

At our core, we believe that wine should taste the way that Mother Nature intended. Replica aims to bottle only the flavors found in nature through the natural expression of fruit – allowing us to produce only wine in its purest, natural form.

2017 started with plenty of water from the drought-breaking previous winter. Vines grew vigorously in the early spring requiring extra work in the vineyards to thin growth. Summer progressed nicely until a heat spell in late August to early September started a fast movement to harvest. Yields were down 10-20%, partially due to some dehydration from the heat spell. Cooling in October allowed later fruit to ripen fully and develop rich flavors.

Aromas of brambleberry, marionberry, and black cherry take the center stage for the fruit profile, but there are secondary notes of peach yogurt, dark chocolate, dried sage, and violets. Tasting the wine, loads of vibrant and lush fruit character hits the palate with a pleasant and energetic red fruit driven acidity. The wine is relatively light on its feet given the concentration of fruit. The elevated acidity and moderate tannin profile fold nicely into the ripeness of fruit and provide backbone for time in bottle.

Varietals: 48% Cabernet, 29% Zinfandel



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Garlic Braised Short Ribs With Red Wine

- 2 tbsp vegetable oil
- 5 lbs bone-in short ribs, at least 1 1/2 inches thick
- Kosher salt and freshly ground pepper
- 2 large heads garlic, halved crosswise
- 1 medium onion, chopped
- 4 ribs celery, chopped
- 2 medium carrots, chopped
- 3 tbsp tomato paste
- 2 cups dry red wine (about half a bottle)
- 2 cups beef stock or bone broth, plus more as needed
- 4 sprigs thyme
- 1 cup parsley, coarsely chopped
- ½ cup finely chopped chives
- 1 tbsp finely grated lemon zest

Heat oven to 275 degrees. Heat oil in a large Dutch oven over medium-high heat. Season short ribs on all sides with salt and pepper. Working in batches, sear short ribs on all sides until deeply and evenly browned, 6 to 8 minutes per batch. Transfer browned short ribs to a large plate and continue with remaining ribs.

Pour off all but 2 tablespoons of remaining fat, leaving the good browned bits behind. Reduce heat to medium, and add garlic, cut side down and cook, undisturbed, until golden brown, about 1 to 2 minutes. Add onion, celery and carrots and season with salt and pepper. Toss to coat and continue to cook until vegetables are softened but not yet browned, about 5 to 10 minutes. Add tomato paste and stir to coat. Continue to cook, stirring occasionally, until tomato paste has started to caramelize a bit on the bottom and up the edges of the pot, about 2 to 3 minutes.

Add red wine and, using a wooden spoon, scrape up any browned or caramelized bits. Let this simmer 2 to 3 minutes, just to take the edge off and reduce a bit. Stir in beef stock along with thyme. Using tongs, return short ribs to the pot, along with any juices that have accumulated, nestling them in there so that they are submerged (if they are just barely covered, nestle them bone side up so that all the meat is submerged, adding more beef stock or water as necessary to cover). Bring to a simmer, then cover and transfer to oven.

Cook, undisturbed, until short ribs are meltingly tender and falling off the bone (you should be able to shred the meat with a fork), 3½ to 4 hours.

Using tongs, remove the ribs from the pot, taking care (for presentation purposes, really) not to let the bone slip out and transfer them to a large plate. (While you could serve the short ribs right out of this pot, the vegetables have all given up their flavor and texture and aren't worth much now, so feel free to strain the sauce for easier eating.) Scatter parsley, chives and lemon zest over the top of the short ribs. Separate the fat from the sauce, season with salt and pepper and serve alongside.

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Firestone Vineyard Santa Ynez Valley Merlot 2015

Founded in 1972, Firestone was the first major estate winery to sink roots in the Santa Ynez Valley. The winery's proximity to the Pacific Ocean, a mere 26 miles to the west, ensures a relatively mild and arid climate throughout the year. The moderate weather and complex, rocky soils make this a perfect setting for our 340 acres of Bordeaux, Rhone and Burgundian varieties.

The Santa Ynez Valley is located just two hours north of Los Angeles and five hours south of San Francisco, adjacent the cold Pacific Ocean. With the greatest concentration of wineries in Santa Barbara County - roughly 18% of its total land planted to vineyards - it is among the favorite weekend destinations for wine aficionados in the Central Coast region.

The 2015 vintage had the warmest temperatures and least amount of rainfall in the winery's history. Bud break began in the last week of February, and there were very few incidents of frost which led to a slightly earlier bloom. June was sunny followed by warmer than average July and August months. The grapes were harvested from August 25 - October 15, 2015

Aromas of ripe boysenberry and cherry lead into the palate of raspberry, clove and nutmeg. A hint of vanilla and cocoa mingle pleasantly with structured tannins on the long finish.

Varietals: 85% Merlot, 7% Petit Verdot, 5% Cabernet Franc, 3% Malbec



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Crisp Roast Duck

- 1 (5- to 6-lb) Long Island duck (also known as Pekin)
- 2 cups boiling-hot water
- 1 tablespoon kosher salt
- 1 teaspoon black pepper

Put oven rack in middle position and preheat oven to 425°F.

If necessary, cut off wing tips with poultry shears or a sharp knife. Remove and discard excess fat from body cavity and neck, then rinse duck inside and out. Prick skin all over with a sharp fork. Fold neck skin under body, then put duck, breast side up, on a rack in a 13-by-9-by-3-inch roasting pan and pour boiling-hot water over duck (to tighten skin). Cool duck, then pour out any water from cavity into pan. Pat duck dry inside and out, reserving water in pan, then rub duck inside and out with kosher salt and pepper.

Roast duck, breast side up, 45 minutes, then remove from oven. Turn duck over using 2 wooden spoons, and roast 45 minutes more. Turn duck over again (breast side up), tilting duck to drain any liquid from cavity into pan. Continue to roast duck until skin is brown and crisp, about 45 minutes more (total roasting time: about 2 1/4 hours). Tilt duck to drain any more liquid from cavity into pan. Transfer duck to a cutting board and let stand 15 minutes before carving. Discard liquid in roasting pan.

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