

Vault Masters Wine Club Tasting Notes

Piattelli Vineyards Torrontés 2020

Piattelli Torrontés comes from the Torrontés Riojano grape, a crisp and complex grape considered the best of the sub-varietals. Grown at 5,890 feet elevation, where extreme thermal amplitudes produce grapes bursting with flavor. Piattelli Torrontés is an elegant rendition of this varietal showcasing the freshness and floral qualities this wine is known for, moderated lightly with oak. Crushed gently in our gravity-flow winery and fermented at 55.4°F, the juice was kept free from harsh flavors throughout the winemaking process. Delicious paired with spicy foods.

The soils in Cafayate consist mostly of free-draining chalky loam and in some areas can be quite rocky. The dry soils cause stress in the vines which causes them to produce less vegetation and not as many grapes. One would think this is a bad thing, but in fact, it proves to be very good and that less, truly is more. As there are fewer grapes, all the work the vines do to get these few grapes the nutrients means the concentration of flavors within the grapes rises. As Cafayate is a desert-climate, and has very low rainfall and humidity, the vines rely on the meltwater from the Andes to keep hydrated during the particularly dry periods.

A refreshing, fragrant wine, the color of yellow topaz. This Torrontés bursts with tropical aromas of pineapple, peach and orange blossom. Aromatic notes resonate in the mouth with fresh apricot and lychee and a hint of orange zest. Acidity is well-balanced in the mouth with a citrusy medium finish.

Varietal: 100% Torrontés



The Wine Vault
230 N. Burkhardt, Evansville, IN



February 2022

Vault Masters Wine Club Food Pairing

Coconut Chicken Curry

- 2 ½ pounds boneless, skinless chicken thighs
- 1 tablespoon ground paprika
- ½ teaspoon ground turmeric
- 2 teaspoons kosher salt, plus more as needed
- 1/3 cup canola oil
- 2 yellow onions, finely diced
- 4 garlic cloves, minced
- 1 (13-ounce) can unsweetened coconut milk
- 1 ½ tablespoons fish sauce, plus more as needed
- 1 teaspoon Madras curry powder
- ½ teaspoon ground cayenne
- Cooked rice or noodles, for serving
- 1 cup cilantro sprigs, for serving
- 1 lime or lemon, cut into wedges, for serving

Trim the chicken thighs of excess fat and cut into 1/2- to 1-inch pieces; transfer to a bowl. Add the paprika, turmeric and salt, and use your hands to mix well. Let the chicken marinate at room temperature while you prepare the other ingredients, or cover and refrigerate overnight.

In a large pot, heat the oil over medium-high. Stir in the onions, lower the heat to medium-low and cook gently, stirring often to prevent scorching, until tender and translucent, 8 to 10 minutes. Add the garlic and continue to cook, stirring often, until most of the water from the onions has been cooked out and a glossy layer of oil has risen to the surface, about 5 minutes more.

Add the marinated chicken and stir to release the spices into the onion. Pour in the coconut milk and bring to a near boil. Let the coconut milk simmer briskly for about 4 minutes to thicken a bit. Lower the heat to medium-low and add the fish sauce. Stir in 1 1/2 cups water and bring to a near boil. The broth will thin out as the chicken starts to release its juices.

Lower to a gentle simmer and cook, stirring occasionally, until the chicken is tender, 30 to 45 minutes. Droplets of paprika-red oil will rise to the surface. Stir in the curry powder and cayenne, simmer briefly and remove from the heat.

If time permits, let the curry sit for at least 20 minutes before serving. This allows the chicken to soak in more flavors as the curry cools. Bring to a simmer again right before serving and taste, adding more salt or fish sauce if desired. Serve over rice or noodles, with bowls of cilantro and lime wedges.

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Piattelli Vineyards *Grand Reserve Malbec*

From high in the Andes surrounding Salta come Piattelli's Cafayate wines, grown at over 5,890 feet elevation. The distinctively colorful northwest Argentina mountains, formed by many geological layers, inspired our labels and our regionally distinct approach to winemaking. The splendor of this area, with its pure water and extreme thermal amplitudes that produce grapes bursting with flavor, make this not only one of the most beautiful but also one of the premier grape growing regions in the world.

The soils in Cafayate consist mostly of free-draining chalky loam and in some areas can be quite rocky. The dry soils cause stress in the vines which causes them to produce less vegetation and not as many grapes. One would think this is a bad thing, but in fact, it proves to be very good and that less, truly is more. As there are fewer grapes, all the work the vines do to get these few grapes the nutrients means the concentration of flavors within the grapes rises. As Cafayate is a desert-climate, and has very low rainfall and humidity, the vines rely on the meltwater from the Andes to keep hydrated during the particularly dry periods.

This wine represents the best of the crops. An intense red color and aromas of black fruits, vanilla and smoke. These aromas are transformed to give the wine great structure and body on the palate. A soft fruit-forward flavor and a strong and balanced finish.

James Suckling
93 pts

This Grand Reserve wine has flavors of ripe plum, cassis and dark currant with notes of mocha. Has great Tannin structure. Velvet finish filled with hints of dark chocolate.

Varietal: 100% Malbec



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Lechón Asado (Argentine Roasted Pork)

- 1 tsp salt
- 1 tsp whole black peppercorns
- 2-4 cloves garlic
- 1 medium onion, chopped
- 1/2 tsp oregano
- 1/2 cup freshly squeezed orange juice
- 1/2 cup olive oil
- 2 lbs pork shoulder, bone in

Mash the salt, peppercorns and peeled garlic cloves in a bowl or mortar and pestle. Mix in the onion, oregano and orange juice.

Heat the olive oil in a sauce pan then add the orange juice, onion, garlic and spice mixture. Heat briefly, stirring to blend all the ingredients well. Let the mixture cool, and then rub it all over the pork, massaging it into the meat. Cover and refrigerate for three hours or more.

Preheat oven to 450° F. Put the pork, fat side up, in a roasting pan. Put it in the oven and reduce heat immediately to 225° F. Roast until very well done and meat is falling-apart tender, about an hour and a half to two hours, basting now and then with the pan drippings.

Remove from the oven, cover, and rest the meat for 10-15 minutes. Use forks to "pull" the meat into tender shreds, and serve with steamed white rice and black beans.

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Buck Shack Cabernet Sauvignon 2018

Nested deep in our vineyards stood a dilapidated 100-year-old skinning shed called the “Ye Old Buck Shack”. We loved the beauty and history of this old building. We restored it and converted it into a whiskey bar on our property called “Sheep Camp”.

The shack looks and feels like an old Western movie and it serves as a special place for us to gather and use bad judgment.

We, the winemakers, take pride in producing excellent quality cabernet sauvignon from the high elevations of lake county. We aged this intense cab in freshly emptied bourbon barrels for three months and the result is oh, so delicious.

2018 Was the longest vintage ever! Our first grapes came in on august 21st and our last grapes came in november 16th. However, slow and steady wins the race. A long, mild temperature vintage always makes for the greatest wine because the grapes can slowly ripen. We call it hang time. We haven't seen wines this dense and concentrated in a few vintages.

Soft notes of bittersweet chocolate, vanilla and oak abound—perfectly enhancing the dense cassis and blackberry fruit.



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Vault Masters Wine Club Food Pairing

Bourbon-Glazed BBQ Ribs

- 4 pounds baby back pork ribs
- 1 tablespoon packed brown sugar
- 1 1/2 teaspoons garlic powder
- 1 1/2 teaspoons onion powder
- 1/2 teaspoon salt
- 1/2 teaspoon cayenne pepper
- 1/2 teaspoon black pepper
- 1/4 cup water

Honey-bourbon glaze:

- 1 cup bourbon or 1 cup reduced-sodium chicken broth
- 1 cup honey
- 1 tablespoon Worcestershire sauce
- 1 teaspoon dry mustard
- 1 teaspoon onion powder

Preheat oven to 400°F. Line a 15x10x1-inch baking pan with aluminum foil. Arrange ribs in prepared pan. In a small bowl, combine brown sugar, garlic powder, onion powder, salt, cayenne pepper, and black pepper. Sprinkle the spice mixture evenly on both sides of the ribs, rubbing it in with fingers. Pour 1/4 cup water into the bottom of the baking pan and cover the pan tightly with foil.

Place the baking pan in oven and bake 1-3/4 to 2 hours, or until a knife can easily pierce the meat.

For the Honey-Bourbon Glaze, in a medium saucepan, combine bourbon, honey, Worcestershire sauce, dry mustard, and onion powder. Bring to a gentle boil and cook, stirring frequently, for 30 minutes, or until the mixture thickens and reduces by about half, watching closely toward the end of cooking (mixture may foam). Or, substitute your favorite barbecue sauce.

Remove the ribs from oven and brush with some of the Honey-Bourbon Glaze.

Return to oven for 8 to 10 minutes, or until just starting to brown. Cut and serve immediately with the remaining Honey-Bourbon Glaze.

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