

## Vault Masters Wine Club Tasting Notes

### *Roth Estate Russian River Valley Sauvignon Blanc 2017*

Roth Estate is a family-owned winery dedicated to crafting full-flavored wines grown in exemplary Sonoma County vineyards. Beginning in 2001, Roth committed to producing classic Bordeaux varietals. A decade later the winery expanded its winemaking to include cool-climate varietals from the Sonoma Coast.

This Sauvignon Blanc is 100% estate fruit from the Russian River Valley of Sonoma County. Ample winter rainfall provided much needed relief in the region. Consistently sunny days throughout the spring and summer with heat spikes in September resulted in an early harvest. With harvest finishing in early fall, we were unaffected by the October wildfires and the fruit came in with exceptional quality. The grapes were harvested August 31 - September 13, 2017 and then fermented in 90% stainless steel tanks and 10% neutral oak to retain aromatics.

*"This classic Bordeaux-style Sauvignon Blanc is blended with 14% Semillon to impart balance and texture while also highlighting the nectarine and papaya notes of our Sauvignon Blanc. its fruit-forward aromas of citrus zest and guava lead into bright and crisp flavors of nectarine, candied mango, papaya, and lime zest that balance beautifully with a crisp minerality. A long and juicy finish ties together a truly beautiful vintage of Russian River Valley Sauvignon Blanc."*

*Varietals: 86% Sauvignon Blanc, 14% Semillon*



## Vault Masters Wine Club Food Pairing

### *Salmon with Mushroom Sauce*

- Four 6-ounce skinless, center-cut salmon fillets
- 1/4 cup fresh orange juice
- Salt
- 4 tablespoons plus 2 teaspoons unsalted butter
- 1 garlic clove, minced
- 1 pound sliced cremini or oyster mushrooms
- Freshly ground pepper
- 8 medium scallions or ramps, cut into 2-inch lengths
- 1/2 cup dry white wine
- 1/2 cup vegetable stock, fish stock or low-sodium broth
- 1/4 cup heavy cream

Preheat the broiler. Lay the salmon fillets in a baking dish and pour the orange juice over them. Season with salt; let stand for 5 minutes. Turn the fillets; let stand for 5 minutes longer.

Meanwhile, in a large skillet, melt 4 tablespoons of the butter. Add the garlic and cook over moderately high heat until fragrant. Add the mushrooms; season with salt and pepper. Cover and cook over moderately high heat, until the mushrooms have released their liquid, 5 minutes. Stir in the scallions and cook uncovered over high heat, stirring occasionally, until browned, 5 minutes. Add the wine; boil for 1 minute. Add the stock and cream and simmer for 3 minutes. Season with salt and pepper.

While the sauce simmers, transfer the salmon to a rimmed baking sheet, skinned side down. Top each fillet with 1/2 teaspoon of the remaining butter. Broil 5 inches from the heat for 5 minutes, without turning, until richly browned and just cooked. Spoon the sauce on plates, set the salmon on top and serve.

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230 N. Burkhardt, Evansville, IN



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### **Chalk Hill Pinot Noir 2017**

Since its founding, Chalk Hill has been producing artisan wines from our Estate vineyards in the hills of northeastern Sonoma County. For four decades we have studied, prodded and coaxed our complex terroir to ensure that our Estate wines deliver vivid aromatics, commanding flavors, great character and regional accuracy. While our 300+ acres of vineyards surrounding the winery will always be the cornerstone of our identity, starting with the 2012 vintage, we started producing our first Sonoma Coast Pinot Noir. This 2017 Sonoma Coast Pinot Noir comes from extraordinary vineyards throughout Sonoma County consisting primarily of Foley Family Estate Vineyards. Our Sonoma Coast Pinot Noir features fruit from some of the best sites in Carneros, Russian River Valley, Sonoma Valley, and Sonoma Coast.

2017 began with heavy rains in winter which reinvigorated the vineyards going into bud break. The region had sunny days throughout the spring and summer. A few heat spells in June were followed by moderate temperatures in July. Then, a heat spike in the last weekend of August through beginning of September propelled the harvest schedule and helped intensify fruit flavors. The fruit for this 2017 Pinot Noir was brought into the winery from September 26 – September 29, 2017 at optimal ripeness.

*"Our 2017 Sonoma Coast Pinot Noir is dark ruby in color and displays expressive aromas of bright cherry, toasty oak, clove and baking spices. The palate is medium bodied with bright acidity and juicy flavors that are characteristic of this cool-climate region such as cherry and strawberry, with subtle notes of dried herbs. Our Pinot Noir finishes with velvety soft tannins and lingering notes of vanilla oak. This is a fruit-forward, approachable and elegant wine that should be enjoyed upon release."*

*Varietal: 100% Pinot Noir*



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### **Chicken Breasts w/Rosemary & Thyme**

- 4 large rosemary sprigs
- 4 large thyme sprigs 4 skinless chicken breast halves, on the bone (about 3/4 pound each)
- 1/2 teaspoon crushed red pepper Salt and freshly ground black pepper
- 2 tablespoons extra-virgin olive oil
- 1/2 cup chicken stock or low-sodium broth
- 1 teaspoon all-purpose flour mixed with 2 teaspoons water

Preheat the oven to 375°. Press a rosemary and thyme sprig on each chicken breast. Sprinkle the chicken with the crushed red pepper and season with salt and black pepper.

In a large nonstick, ovenproof skillet, heat the olive oil until shimmering. Add the chicken breasts, herb side down, and cook over moderately high heat until lightly browned, about 5 minutes. Season the chicken with salt and black pepper, turn and cook until lightly browned, 2 to 3 minutes longer. Transfer the skillet to the oven and roast the chicken for 20 minutes, or until the juices run clear when the breast is pierced near the wing joint.

Transfer the chicken breasts from the skillet to a platter, cover and keep warm. Pour off any fat in the skillet and set the skillet over a burner. Add the chicken stock and cook over high heat, scraping up any bits stuck to the bottom of the pan. Whisk the flour and water mixture into the skillet and boil until slightly thickened, about 1 minute. Pour the pan sauce into a bowl and serve with the chicken.

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## Vault Masters Wine Club Tasting Notes

### *Torbreck Cuvée Juveniles 2016*

Provenance is everything to us. We believe the Barossa is the most exciting place to make wine in the world, with its gentle Mediterranean climate and 175 years of Silesian and English commitment to winemaking and grape-growing.

There is a European sense of tradition here that means vines planted in the 1840s – many of them Rhone varieties such as Shiraz, Grenache, Mourvèdre – still thrive and bear fruit of unique concentration and flavour.

Torbreck pays tribute to these vineyards with minimal intervention, creating wines of richness, structure and length that age gracefully.

Cuvée Juveniles was created as a 'Cote Du Rhone' inspired bistro wine from the classic Barossa varieties of Grenache, Mataro (Mourvedre) and Shiraz from mostly old, unirrigated vineyards. These varieties are the cornerstone of the Barossa Valley and are intrinsic in the wines that are so easily appreciated around the world and often referred to as GSM blends by sommeliers and consumers alike.

Despite a dry winter, rains in January and March 2016, freshened the older vines and provided long, slow ripening periods in between, which led to a stand-out vintage with high quality fruit.

*"A lively, vibrant aroma of blackberry, violet and spice. A full, rich mid palate with a vivacity and energy that this blend always generates. Ripe, savoury flavours of dark berry fruit and cassis, spiced cherries, minerals and succulent blueberry fruit all balanced with fresh acidity and a fine gentle tannin structure."*

*Varietals: 75% Grenache, 18% Mataro, 7% Shiraz*



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### *Mediterranean-Style Flank Steak*

- 2 Tbs. extra-virgin olive oil
- 2 medium cloves garlic, minced
- 2 Tbs. chopped fresh aromatic herbs (thyme, sage, rosemary, marjoram, or a mix)
- 1 Tbs. kosher salt
- 1 Tbs. ground black pepper
- 1-1/2- to 2-lb. flank steak, trimmed of any excess fat and membrane

### *Chunky Tomato-Basil Vinaigrette*

- 1-1/4 to 1-1/2 lb. fresh ripe plum tomatoes, seeded and cut into 1/2-inch dice (2 cups)
- 1 large or 2 medium shallots, thinly sliced
- 1/4 cup lightly packed chopped fresh basil
- 1/3 cup red-wine vinegar
- 3/4 cup extra-virgin olive oil
- 3/4 tsp. kosher salt; more to taste
- Freshly ground black pepper to taste

Mix the oil, garlic, herbs, salt, and pepper in a small bowl. Rub all over the steak and let sit for about 20 min. at room temperature. Meanwhile, heat a gas grill to medium-high (you should be able to hold your hand 2 inches above the grate for 3 to 4 seconds) or prepare a medium-hot charcoal fire. If your grill has a hot spot, position the thicker end of the flank steak nearer the hottest part of the fire. Grill until medium rare, 12 to 15 min., turning the steak every 3 to 4 min. to ensure even cooking. The thickest part of the steak will register 135°F to 140°F on an instant-read thermometer. Transfer the steak to a cutting board and let it rest for 3 to 5 min. Slice across the grain, portion onto dinner plates, spoon on the vinaigrette, and serve.

### *Chunky Tomato-Basil Vinaigrette*

Toss all the ingredients together in a medium bowl, taking care not to rough up the tomatoes too much. You'll need to use a fair amount of salt to bring out the flavor of the tomatoes. The vinaigrette should have a slightly peppery bite. Set aside at room temperature until serving time.

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