

Vault Masters Wine Club Tasting Notes

Terre Brûlée Le Blanc 2020

Vincent Carême of Domaine Vincent Carême in the Loire Valley, brings his expertise and techniques from France to Swartland in this flagship bottling of which 2018 marks the fifth vintage. Vincent is passionate about Chenin Blanc, making several styles of the varietal, and he firmly believes that the quality of the wine is determined in the vineyard. He has found his spiritual home in South Africa where his partner Tania is from and is excited about the promise of Chenin Blanc here and all that it can do.

The grapes Terre Brûlée Le Blanc are 100% Chenin Blanc and sourced from blocks in the Swartland region. Swartland is an area that is gaining acclaim, located about an hour north of Cape Town with pockets of vineyards spread throughout the foothills of the Piketberg, Porterville, Riebeek and Perdeberg mountains and along the banks of the Berg River. "Swartland" translates to mean "the black land," taking its name from the endangered, indigenous renosterbos (rhino bush) which once turned the land a dark color at certain times of the year. The dry farmed, unirrigated bush vines which average 40 years of age, are 656 feet above sea level and are set in soils of decomposed granite. In addition, Vincent makes Le Rouge, a Shiraz-Cinsault blend that is sourced from two blocks of dry farmed, unirrigated vines also in the Swartland.

A crowd-pleasing Chenin Blanc that is perfect for any day of the week, this lush bottling delivers notes of honeysuckle and citrus which are balanced by a bright, seamless acidity.

Varietal: 100% Chenin Blanc



The Wine Vault
230 N. Burkhardt, Evansville, IN



January 2022

Vault Masters Wine Club Food Pairing

Tuna Tartare

- 3/4 pounds very fresh tuna steak
- 1 1/4 cups olive oil
- 5 limes, zest grated
- 1 cup freshly squeezed lime juice
- 2 1/2 teaspoons wasabi powder
- 2 1/2 tablespoons soy sauce
- 2 tablespoons hot red pepper sauce
- 2 1/2 tablespoons kosher salt
- 1 1/2 tablespoons freshly ground black pepper
- 1 1/4 cups minced scallions, white and green parts (12 scallions)
- 3 1/4 tablespoons minced fresh jalapeno pepper, seeds removed
- 5 ripe Hass avocados
- 1 1/2 tablespoons toasted sesame seeds, optional

Cut the tuna into 1/4-inch dice and place it in a very large bowl. In a separate bowl, combine the olive oil, lime zest, lime juice, wasabi, soy sauce, hot red pepper sauce, salt, and pepper. Pour over the tuna, add the scallions and jalapeno, and mix well. Cut the avocados in half, remove the seed, and peel. Cut the avocados into 1/4-inch dice. Carefully mix the avocado into the tuna mixture. Add the toasted sesame seeds, if using, and season to taste. Allow the mixture to sit in the refrigerator for at least 1 hour for the flavors to blend. Serve on crackers.

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Maddalena Cabernet Sauvignon 2017

From the moment Maddalena Riboli emigrated to the United States as a little girl from Italy in 1929, she built a foundation to last her a lifetime of a strong work ethic as she and her family farmed the fields in the San Fernando Valley and later to the areas east of Los Angeles.

Maddalena has always been a bold visionary. Being a woman in the wine industry was not easy, but Maddalena was the driving force behind San Antonio Winery and her charisma and work ethic were keys to its success. It was Maddalena's vision to expand the family's winery with vineyard holdings in Monterey County and Paso Robles.

Quality begins in the vineyards. The Riboli Family established estate vineyards in Paso Robles in order to ensure the ultimate level of grape quality. The Paso Robles appellation of San Luis Obispo County provides a dry climate with warm days and cool nights. Fully mature grapes concentrate ripe flavors and aromas.

Our dedication to quality continues in the cellar, where winemakers Anthony Riboli and Arnaud Debons employ traditional techniques to ferment separately to preserve the individual flavors and terroir of each numerous American coopers. Careful blending creates the greatest degree of complexity and ensures consistency of style from vintage-to-vintage.

Maddalena Cabernet Sauvignon shows ripe red fruit, including raspberry, plum, and spicy black cherry. Barrel aging contributes notes of vanilla, caramel, and oak spice. The mouth is round with a rich, silky texture that is framed by soft tannins.

Varietal: 100% Cabernet Sauvignon



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Beef Burgers with Blue Cheese and Caramelized Onions

- 2 Tbs. unsalted butter
- 2 medium yellow onions, chopped (about 2 cups)
- 1-1/2 lb. ground beef (preferably 85% lean)
- 1 Tbs. chopped fresh tarragon
- 1 Tbs. Dijon mustard
- 1 Tbs. Worcestershire sauce (preferably Lea & Perrins)
- Vegetable oil, for the grill
- 4 oz. blue cheese, crumbled (about 1 cup)
- 4 brioche or challah rolls, split

Prepare a medium-high gas or charcoal grill fire.

Melt the butter in a 12-inch skillet over medium-low heat. Add the onions and cook, stirring often, until golden and soft, about 20 minutes; reduce the heat to low if the onions begin to brown too quickly.

Meanwhile, in a large bowl, thoroughly mix the beef, tarragon, mustard, and Worcestershire sauce with your hands. Form the mixture into four 1/2-inch-thick patties.

Oil the grill grate. Grill the burgers, covered, for 3 minutes. Flip the burgers and top with the cheese. Cover and continue to cook until an instant-read thermometer inserted into a burger registers 130°F for medium rare, about 4 minutes more, or 145°F for medium, about 6 minutes more.

When the burgers are nearly done, toast the rolls cut side down on the grill until browned and heated through, 1 to 2 minutes. Serve the burgers in the rolls, topped with the caramelized onions.

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100 Nails Ranch Pinot Noir 2019

The climate reflects the cooling influence of the Monterey Bay and lack of abundant rainfall. There are enough warm days to ripen the grapes, however the marine influence predominates. Due to the cool growing conditions, harvest is typically two weeks later than other regions, allowing for a long season and slow fruit maturation. The steep slopes and rolling hills provide good drainage, and soil temperatures are cooler than other parts of the state, limiting crop size.

Hand sorted grapes are sourced from prime vineyards within the Santa Maria Valley and Monterey County.

Aged nine months in 100% French oak, 100 Nail Ranch Pinot Noir exudes layered notes of violet, cherry and raspberry with a subtle spice.

Balanced acidity with plush tannins brings a soft, silky mouthfeel brings a rich, graceful finish.

Bright ruby red with an aromatic nose of violet, cherry, and raspberry with a subtle hint of spice.

Varietal: 100% Pinot Noir



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Teriyaki Salmon

- 1 in piece of fresh root ginger, finely sliced
- 2 garlic cloves, peeled and finely sliced
- 3 tbsp soy sauce
- 2 tbsp maple syrup
- 1 tbsp mirin (rice wine)
- Olive oil
- 4 salmon fillets (about 500g in total)
- Sea salt and freshly ground pepper

Put the ginger and garlic into a bowl and mix with the soy sauce, maple syrup, mirin and a drizzle of olive oil.

Place the salmon fillets in a dish, season with salt and pepper and pour the sticky dressing over them. Cover with cling film and set aside in the fridge to marinate for up to 2 hours, but at least 20 minutes.

Place a large frying pan over a medium heat and add a dash of oil. When hot, add the salmon, skin side down, reserving the marinade. Cook for 2 minutes, then pour in the reserved marinade and cook for a further minute or so, until the salmon fillets are opaque halfway up the sides. Turn them over and cook on the other side for 3–4 minutes, basting with the sauce so that the salmon is well coated. Add a splash of water if the sauce is too thick.

Serve the salmon fillets on individual plates, spooning over any teriyaki sauce left in the pan.

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