

Vault Masters Wine Club Tasting Notes

Amity Vineyards Pinot Blanc 2018

Amity Vineyards, one of the first pioneering Oregon wineries, was founded in 1974 by winemaker Myron Redford, who moved to Oregon with a dream to make world class Pinot Noir. He became known for his attention to detail and experimentation in the winemaking process, and as a result he was the first to produce organically grown sulfite-free wines. The first vineyards were planted in 1971, with a total of 15 acres planted of Pinot Noir, Riesling and Pinot Blanc.

Inspired by the rich heritage and unique growing conditions that are a part of these hills, Ryan Harms from Union Wine Company & his brother, Eric Harms, purchased the winery in 2014 with the goal to bring new energy to this founding winery. Ryan, a modern wine innovator, became interested in reinvigorating the uniqueness of Amity's past for a modern context and bringing this integral Oregon winery and its beauty to more people.

A beautiful spring resulted in a nice even bud break. Summertime in the valley was warm and unusually dry but September brought much needed rains that quenched the thirst of vines that were beginning to show signs of stress. Following the rains, there were a handful of weeks with warm (but not hot) days and cool evenings. Harvest was compact and plentiful producing grapes with full flavor development and lots of acidity. These wines are showing balance and elegance. 2018 will prove to be a banner year for the Willamette Valley with wines drinking fine in their youth, but with the ability to improve with age in the bottle.

From Oregon's Willamette Valley, this approachable Pinot Blanc comes from some of the oldest vines at the Estate. Notes a lemon, pear and melon with lovely tangerine and apple.

Varietal: 100% Pinot Blanc



The Wine Vault
230 N. Burkhardt, Evansville, IN



July 2020

Vault Masters Wine Club Food Pairing

Fusilli Salad with Grilled Chicken and Zucchini

- 1/2 pound whole wheat fusilli
- Four small zucchini, halved lengthwise (about 1 1/2 pounds)
- 3 tablespoons fresh lemon juice
- Salt and freshly ground pepper
- 1 pound skinless, boneless chicken breast halves
- 2 tablespoons plus 2 teaspoons extra-virgin olive oil
- 3 anchovy fillets, very finely chopped
- 2 garlic cloves, minced
- 1 red bell pepper
- Thinly sliced 1/2 cup chopped basil

Light a grill or preheat a grill pan. In a large saucepan of boiling salted water, cook the fusilli, stirring occasionally, until al dente. Drain and transfer to a large bowl.

Meanwhile, brush the cut sides of the zucchini with 1 tablespoon of the lemon juice and season with salt and pepper. Grill the zucchini, cut side down, over a medium-hot fire until lightly charred, about 3 minutes. Turn the zucchini and move them to the sides of the grill. Brush the chicken breasts with 2 teaspoons of the olive oil and season them with salt and pepper. Set the chicken breasts in the center of the grill and grill until cooked through, turning once, about 10 minutes. Transfer the chicken and zucchini to a platter and let stand for 5 minutes.

In a small bowl, combine the very finely chopped anchovies, minced garlic and the remaining 2 tablespoons each of lemon juice and olive oil; season with salt and pepper.

Cut the chicken and zucchini into bite-size pieces and add them to the fusilli. Add the red pepper and the anchovy dressing and toss well. Sprinkle the basil on top, season with salt and pepper, toss again and serve.

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Marqués de Cáceres Garnacha 2018

In 1970, Enrique Forner founded Marqués de Cáceres Unión Vitivinícola S.A., a historic alliance of growers in the village of Cenicero in the Rioja Alta subregion of Rioja. The enterprising Forner family has been devoted to the wine trade for five generations. Their search for the best vine growers and vineyards in Rioja and the introduction of a Bordeaux concept revolutionized the production and business model of the region. They work with one single objective: producing the highest quality wines. Today this obsession continues to be the leitmotif of Cristina Forner, the fifth generation of this distinguished wine family.

The prevailing climate in Cariñena is known as a local steppe climate; a semi-arid climate that receives precipitation below potential evapotranspiration, but not as low as a desert climate. A strong dry wind called El Cierzo contributes to the dryness that keeps the vines free of many pests. The temperature averages 54°F. The average annual rainfall is 386 mm (15 inches).

The grapes are de-stemmed and crushed. Alcoholic fermentation at controlled temperatures starting off at 10°C (50°F) to reach 25°C (77°F). Prolonged skin-contact maceration up to 15 days. Malolactic fermentation in stainless-steel tanks. Aged in the bottle six months prior to release.

Intense raspberry and strawberry nose with a subtle, white pepper spice note. Spicy, berry-flavored, and soft on the palate.

Varietal: 100% Garnacha



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Magra con tomate

- 2 pork loin chops, cut into half inch pieces
- 2 14oz cans of chopped tomatoes
- 2 medium roasted red peppers, finely diced
- 1 medium green pepper, finely diced
- 1 medium onion finely diced
- 4 to 6 garlic cloves finely chopped or in wafer thin slices
- 2 tbsp of smoked paprika
- 2 tbsp olive oil
- Splash of white wine

Heat olive oil in pan over medium heat. Add in diced pork and cook until browned. Remove the pork from the pan and set aside, saving as much oil as possible.

Add the onion and peppers to the pan. Lower the heat and cook until the vegetables are translucent and cooked through. Add garlic, stir, and cook for a few minutes longer. Pour the wine in the pan to deglaze.

Add in tomatoes and paprika, return the pork to the pan and season with salt and pepper to taste. Cover and let simmer on low for at least 20 minutes or longer if desired.

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Kuleto Estate Native Son Red 2016

The beaten path? It ends a few miles west of Kuleto Estate. We are secluded deep in the wild solitude of eastern Napa. Our vineyards are scattered along the steep hillsides and windblown ridges above the valley floor. Our wines are no different than their surroundings. While the song may sound familiar, the interpretation is solely our own.

A collision of old and new world styles, the expected and not, this wine marries our juiciest and spiciest Cabernet Sauvignon and Merlot, our most opulent, warm, fruit-driven Zinfandel, some dark peppery Petite Sirah, and our mouthwateringly grippy Sangiovese - just enough to drive your senses crazy. The resulting blend conjures up images of old head-trained California mixed field plantings.

The 2016 Native Son showcases enticing aromas of red and black berries with hints of nutmeg, toasted wood and a lingering spice. The palate is smooth with a silky mouthfeel that highlights the dark cherry and plum while notes of warm vanilla and baking spices give way to a lengthy satisfying finish.

Varietals: 27% Zinfandel, 22% Malbec, 20% Petite Sirah, 20% Merlot, 11% Tempranillo



Vault Masters Wine Club Food Pairing

Honey BBQ Salmon

- 1/2 cup ketchup
- 1/4 cup honey
- 2 tablespoons apple cider vinegar
- 1 tablespoon packed light brown sugar
- 1 teaspoon Worcestershire sauce
- 1/2 teaspoon garlic powder
- 1/2 teaspoon chili powder
- 1/2 tablespoon dried minced onions
- 1/2 teaspoon cayenne pepper
- 1 tablespoon olive oil
- 4 (6-ounce) salmon fillets
- sliced green onions

Preheat oven to 300 degrees.

Combine all ingredients except salmon and green onions in a small saucepan. Bring to a boil and simmer for 8 minutes.

Meanwhile heat olive oil in a large oven-safe pan over medium-high heat. Lightly season salmon with salt and pepper and place in pan skin side UP. Cook for 2 to 3 minutes or until nicely seared.

Turn salmon so that it is skin side down. Baste with BBQ sauce and place pan in oven until salmon is cooked through, about 10 to 12 minutes.

Baste salmon again with sauce and sprinkle with green onions.

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