

Vault Masters Wine Club Tasting Notes

Steele Cuvée Chardonnay 2018

It's all about minimalism. At Steele we use standard, non-GMO yeasts, natural fermentations, and no extra additives or enzymes. During fermentation we gently pumpover, use inert gas to move the finished wines, and use gravity flow as much as possible. All of this ensures that we don't bruise the wine during its time in the cellar, which helps retain fresh aromas and flavors in the finished wines. From handpicking grapes to gentle processing and bottling in our own facility, we make sure our grapes are cared for from vineyard to bottle. It's all about a light hand in the winemaking to better highlight the aromas and flavors of the quality fruit we crush.

After harvest all of the single vineyard grapes are kept separate until blending just prior to bottling. That small lot management allows the integrity and individual terroir of each vineyard to show through in the wines.

Our Cuvée Chardonnay is a unique wine which blends Chardonnay from five different vineyards to produce the quintessential California Chardonnay. We source from Bien Nacido and Goodchild in the Santa Maria Valley which has a maritime climate. From the Carneros AVA, in the southern part of Sonoma County, we source from Sangiacomo, Durell and Parmelee-Hill vineyards. We ferment the majority of our Cuvée in barrel (20% new) and age the wine sur-lie for about eight months.

Wine Enthusiast 90 pts

The Santa Maria fruit adds a tropical character to the wine, flavors and aroma of mango, pineapple, and papaya. The Sonoma vineyards attribute citrus character and acid to the Cuvée.

Varietal: 100% Chardonnay



The Wine Vault
230 N. Burkhardt, Evansville, IN



July 2021

Vault Masters Wine Club Food Pairing

Seared Halibut With Beurre Blanc Sauce

Fish

- 4 4 oz portions halibut, skin removed
- 2 Tbsp vegetable oil
- salt
- pepper

Sauce

- 2/3 cup dry white wine
- 1 shallot, finely, diced
- 1/3 cup rice wine vinegar
- ½ lb(s) unsalted butter, cold, and, cut into little cubes
- 1 Tbsp fresh lemon, juice

Garnish

- 12 asparagus, spears, trimmed, blanched
- ½ lb(s) shimiji mushroom, cleaned, and, trimmed

Fish

Preheat oven to 450°F.

Season Halibut with salt and pepper.

In an ovenproof skillet on medium-high heat, heat the vegetable oil. Add the halibut, skin side down and sear until golden brown. Turn the fish over and place the skillet in preheated oven for 3 to 4 minutes. When done, the fish should be flaky and moist. Remove from the oven and keep warm.

Sauce

In a saucepan over medium-high heat reduced white wine, shallots, and rice wine vinegar to syrupy consistency. Strain. Return liquid to a clean saucepan and place on low heat.

To ensure sauce will not split, add ½ tbsp cream to help stabilize the sauce. Slowly whisk in butter cut by cube, do not boil or sauce will separate. Season the sauce with salt and lemon juice. Keep warm.

Garnish

In a non-stick fry pan over medium heat, heat butter. Add mushrooms and sauté. Season with salt and pepper. Add asparagus to reheat.

To Serve

Place mushrooms and asparagus in the centre of a large plate. Place a piece of halibut on top and spoon sauce over fish until nicely coated.

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Vault Masters Wine Club Tasting Notes

Steele Cabernet Franc 2018

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Lake County allows us to produce varieties in styles which would make our neighbors to the south a bit jealous. One of these varieties is Cabernet Franc. When we started buying grapes from the vineyard of Floyd Silva, we found that he was growing some of the best Cabernet Franc that we had ever tasted. The Silva Vineyard is on a gravelly bench, which is located in the Kelsey Bench AVA of Lake County. The vines grow well at this higher elevation and show a great balance of flavors and structure. The typical winemaking style for our Cabernet Franc is a warm fermentation followed by pressing and racking. The wine then goes to oak barrels and generally spends 14 months in a combination of American and French oak.

Aromas are of raspberry and cassis with peppery undertones, on the palate you will find blueberry and raspberry fruit, with notes of coffee and cocoa.

Varietals: 100% Cabernet Franc



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Macadamia Crusted Ahi Tuna

- 1 (7 to 8-ounce) tuna fillet
- Salt and black pepper
- 1/4 teaspoon olive oil, plus 2 tablespoons
- Pinch thyme and tarragon
- 2 tablespoons medium chopped macadamia nuts
- 1 teaspoon very finely chopped garlic
- 1 teaspoon very finely chopped shallots

Rub fish with salt and pepper, 1/4 teaspoon of the olive oil, thyme, and tarragon. Press 1 tablespoon of the chopped macadamia nuts on each side. Put garlic, shallots, and 2 tablespoons olive oil in saute pan and heat on high until oil bubbles. Carefully place fish in the pan and sear about 15 seconds on each side for rare; 30 seconds on each side for medium rare. If you prefer well done fish, start at a low heat and saute until done. This preparation can be done with mahi mahi or ono too.

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Pillars of Hercules Red Blend 2019

Strong, muscular, massive. Words that define Hercules when he planted two pillars astride the parting of the Strait of Gibraltar opening the old world to the new. When Matchbook set out to create a powerhouse wine, we chose to base our Pillars on the pillars of strength from the Dunnigan Hills: Petite Sirah, Petit Verdot and Teroldego. This is a chewy, dense, full-bodied blend for those seeking a big red wine.

Pillars of Hercules is an Estate Grown wine based on the three varietals that produce bold, robust reds in our Dunnigan Hills terroir: Petite Sirah, Petit Verdot and Teroldego.

This unique blend of three Estate Grown reds shows off its robust pedigree in the deep, dark purple color. The aromas are a lush mix of fresh blue fruit, chocolate and crushed violets. Juicy, mouthwatering flavors of blackberry, blueberry and sweet oak mingle with back notes of earthiness and pepper spice and fine, dusty tannins that coat the palate. This intense and racy blend has enough balance and complexity to enjoy on its own as an aperitif.

Wilfred Wong
93 pts

Combining two powerful grape varieties (Petite Sirah and Petit Verdot) with the lively and elegant grape variety, Teroldego, this wine is rich, persistent, and lively. Pair it with Thai Basil chicken.

Varietals: 63% Petite Sirah, 24% Petit Verdot, 13% Teroldego



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Spicy Basil Beef (Pad Krapow)

- 3 tbsp sweet soy sauce
- 2 tbsp oyster sauce
- 4 tbsp fish sauce
- 2 tbsp chili paste in soybean oil
- 6 tbsp vegetable oil
- 2 large eggs
- 3 cups lean ground beef
- 4 cloves garlic, minced
- 1 to 3 serrano or Thai chiles, sliced
- 1 medium onion, diced
- 1 small red bell pepper, sliced
- 1 1/2 cups Thai basil leaves, picked off the stem
- 1/2 teaspoon white pepper

Combine the sweet soy sauce, oyster sauce, fish sauce and chili paste in a small bowl and reserve.

Heat your wok or large skillet over high heat and add 3 tablespoons of the vegetable oil. Crack one egg into the wok and allow the bottom to crisp for a couple of seconds, while keeping the pan moving, then baste until the top of the egg is mostly white, about 1 minute. Set aside on a paper-towel-lined plate, and then fry the second egg. Hold both eggs on the plate until ready to serve.

Heat your wok or large skillet over high heat and add the remaining 3 tablespoons vegetable oil. When wisps of white smoke appear, add the ground beef, flattening against the pan, and cook undisturbed for about 45 seconds. The beef will start to brown; turn over once, press flat against the pan and cook for another 30 seconds. Add garlic and chilies. Cook them until the garlic starts to brown, about 30 seconds. Add the onion. Break up the meat into gravel-size pieces and drain any excess liquid.

Stir in the bell pepper and stir-fry for about a minute. Add the reserved sauce to the wok and combine the ingredients thoroughly for about 1 minute. Add the Thai basil and cook until the beef is thoroughly cooked and onions are slightly tender. Finish with white pepper.

Transfer to a platter and top with the reserved fried eggs.

Cook's Note

Substitute any meat or seafood in this dish, which is common in Thailand. Ground chicken or pork are amazing. Top with a runny fried egg or two and serve over jasmine rice for a perfect meal!

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