

## Vault Masters Wine Club Tasting Notes

### *Alto Molino Torrontés 2020*

Alto Molino grows and harvest their grapes among the clouds at an elevation of 5,985 feet. One of the highest altitude vineyards in Argentina and possibly the world. This land was an early agricultural center of the Diaguita people that dates back to 860 AD. Our first planting here was a decade ago. The allure was simply fertile land and the abundance of pure water. The same attraction that motivated the founders of Alto Molino. Here they uncovered Calcium Carbonate stones with a rich Calcareous soils and perfect climate to produce world class wines.

Grapes are harvested by hand and undergo temperature controlled fermentation in stainless steel tanks, with a gentle pressing.

Serve with mild, buttery or creamy dishes, flaky white fish such as halibut and cod, shellfish (lobster, shrimp, crab, scallops), grilled poultry and pork, Green leaf salads, cream sauce pastas, steamed vegetables and cheeses such as Brie, Camembert and Havarti

*A refreshing, tropical, and sweet wine, our Torrontés' floral bouquet delights the senses with the aroma of pineapple, peach and tropical fruits, evolves on the palate with notes of lychee, jasmine and a playful suggestion of spice. Lingers with a delicate finish.*

*Varietal: 100% Torrontés*



## Vault Masters Wine Club Food Pairing

### *Creamy Lemon Parmesan Scallops*

- 1 tablespoon olive oil
- 1 pound scallops
- salt and pepper
- 1 cup heavy cream
- 1/4 cup chicken broth
- juice of half a lemon
- 1/2 cup parmesan cheese
- 1 teaspoon cornstarch
- 1 Tablespoon water

In a medium-sized skillet over medium-high heat, add the oil and let heat until it starts to smoke. Sear scallops for 3- 3 ½ minutes on each side until they are golden brown on each side. Remove from the pan and set aside on a plate.

Add the heavy cream, chicken broth, lemon and parmesan cheese. In a small bowl whisk the cornstarch and water and whisk into the sauce. Bring to a simmer and let thicken.

Add the scallops back to the sauce and let simmer for another minute. Garnish with fresh chopped parsley and fresh herbs.

The Wine Vault  
230 N. Burkhardt, Evansville, IN



July 2022

The Wine Vault  
230 N. Burkhardt, Evansville, IN



July 2022

## Vault Masters Wine Club Tasting Notes

### *The Herdsman Cabernet Sauvignon 2020*

The winged sheep icon is an homage to the Giguere family ranching tradition that launched their life of farming in the Dunnigan Hills. There is a long tradition of ranching in the Dunnigan Hills. The sheep farmers valued the open expanse of grasslands on gravelly soils where grazing was plentiful. And the Giguere family has been tied to that tradition since 1852. Now the sixth generation is creating their own tradition, using sheep not for wool or food but to improve the health of the soil, the health of the vines and the quality of the grapes.

The Herdsman is the culmination of Matchbook's quest to create a premium Cabernet Sauvignon from the Dunnigan Hills. The vineyards chosen for the 2020 vintage are the most gravel-heavy sites; the type of soil that produces the most intensely flavored fruit in the appellation.

The primary source for the 2020 Herdsman was the Disney Silverado and Niebaum-Coppola heritage Cabernet Sauvignon clones planted in our Pheasant Farm vineyard; the Petit Verdot and Malbec from the Gravel Pit and Gemmer vineyards. All were picked separately at night, gently crushed within 30 minutes of harvest, and sent to temperature controlled stainless steel tanks for fermentation. The three estate grown wines were then blended for aging. Roughly half the blend was aged in new 60 hectoliter Foudrerie Francois ovals to slowly integrate the inherent fruit flavors with just a soft touch of oak and barrel spice; the remaining blend was aged in a series of older barrels to add weight and viscosity to the wine without the char. Extended barrel aging (17 months) smoothed out any rough tannins and added elegance to the Herdsman.

*Quintessentially-Cab aromas: lots of cassis, saddle leather, currant and tobacco. The flavors travel from oak to fruit to spicy peppercorn. Vanilla and toast are followed by blackberry, blueberry and plum. The red berry flavors and mocha spice linger in the long, smooth finish. This is a full-bodied Cabernet that is both complex and elegant, as delicious on its own as it is paired with a well-marbled grilled steak.*

*Varietals: 80% Cabernet Sauvignon, 17% Petit Verdot, 3% Malbec*



The Wine Vault

230 N. Burkhardt, Evansville, IN



July 2022

## Vault Masters Wine Club Food Pairing

### *Perfectly Grilled Steak*

- 4 1 1/4-to-1 1/2-inch-thick boneless rib-eye or New York strip steaks (about 12 ounces each)
- 2 tablespoons canola or extra-virgin olive oil
- Kosher salt and freshly ground pepper

About 20 minutes before grilling, remove the steaks from the refrigerator and let sit, covered, at room temperature.

Heat your grill to high. Brush the steaks on both sides with oil and season liberally with salt and pepper. Place the steaks on the grill and cook until golden brown and slightly charred, 4 to 5 minutes. Turn the steaks over and continue to grill 3 to 5 minutes for medium-rare (an internal temperature of 135 degrees F), 5 to 7 minutes for medium (140 degrees F) or 8 to 10 minutes for medium-well (150 degrees F).

The Wine Vault

230 N. Burkhardt, Evansville, IN



July 2022

## Vault Masters Wine Club Tasting Notes

### *Faustino Reserva V Rioja 2015*

Faustino is one of the most recognized wineries for aging wines, not only in Spain, but around the world. The winery proudly produces and ages Spain's largest collection of library Rioja Gran Reserva in the world dating back to 1955. Faustino has one of the largest barrel rooms in Rioja and Europe with 47,000 new oak barrels and 10 million bottles aging. Faustino I Gran Reserva is the #1 selling DOCa Rioja Gran Reserva in the USA and in the world.

Rioja is Spain's most important wine region and is best known for age-worthy wines made from Tempranillo and Garnacha. Located in the northwestern area of Spain, Rioja is a dry, temperate climate and is divided into three zones based on altitude and soil composition, from valley floor up to the foothills. Faustino is the largest vineyard land owner in Rioja with over 1,300 acres mostly in high altitude vineyards at Rioja Alavesa & Rioja Alta.

Faustino's Reserva V is a classic expression of Rioja, with 18 months in American oak and 3 years bottle age prior to release. 92% Tempranillo, 8% Mazuelo. It offers ripe fruit, compote, cedar and vanilla notes, and cinnamon and clove spice.

*Ripe fruit, cedar and clove spice aromas.*

*Rich red and black fruit flavors, compote, cedar and vanilla flavors hints of cinnamon and clove spice.*



The Wine Vault  
230 N. Burkhardt, Evansville, IN



July 2022

## Vault Masters Wine Club Food Pairing

### *Chuletitas de cordero al ajo cabañil (Lamb Cutlets in Garlic Sauce)*

- 2 lbs of lamb cutlets
- 6 garlic cloves
- 1 tablespoon of cumin
- 1 cup of vinegar
- 2 cups of water
- Salt and pepper
- 1 tablespoon of olive oil

Crush cumin in a mortar, add the garlic, a pinch of pepper and a few grains of salt. When well mashed, add the vinegar and water, mix well and set aside.

In a hot pan with a sprinkle of olive oil, fry the chops on both sides (3-4 minutes each side).

When all the chops are fried, put them together in the pan and pour the contents of the mortar (the sauce).

In the hot pan (now at your highest heat), fry the cutlets in the sauce, giving them that last kick of heat.

The Wine Vault  
230 N. Burkhardt, Evansville, IN



July 2022