

Vault Masters Wine Club Tasting Notes

Pighin Pinot Grigio D.O.C. Collio 2018

A 200-hectare estate in the Friuli Grave DOC area, previously owned by a noble family of Friuli, was just the beginning of the venture for brothers Luigi, Ercole and Fernando. This was 1963. Following a decade of continued success and significant growth, a new modern winery, ageing rooms and corporate offices were built in Risano according to the design by internationally acclaimed architect Gino Valle. In the same years the production was enlarged with the acquisition of 30 hectares of vineyards in the reputed Collio DOC, and a winery in Spessa di Capriva.

In 2004, Fernando Pighin, together with his wife Danila and his children, bought out the entire property. Today they manage the two estates with great passion and enthusiasm, and an adherence to the traditional values of the land.

The slopes of our hill in the Collio Goriziano, which is naturally formed in the shape of an amphitheater, yields particularly high quality grapes, also enhanced by the soil composed of marl of Eocene origin, and by the excellent exposure to the sunlight. It is no coincidence that the wines from this hill are the very appreciated by the most demanding consumers.

The soil, known as "ponca," consists of friable marlstone with good water retention properties, and is typical of the Collio zone. The vinification takes place in temperature-controlled stainless steel vats for 20 days at a temperature between +18° and +22°C. This wine is pleasing as an aperitif, it complements seafood appetizers and grilled fish dishes. It is wonderful with white meats served with sweet flavored sauces.

The color is bright straw yellow with shades of amber. The aroma is floral, fruity, with delicate notes of acacia blossoms, banana and pineapple. In the mouth it is dry with excellent body, balanced with an elegant aromatic varietal finish.

Varietal: 100% Pinot Grigio



The Wine Vault
230 N. Burkhardt, Evansville, IN



June 2020

Vault Masters Wine Club Food Pairing

Chicken Agrodolce

- 3 boneless skinless chicken breasts
- 1/4 cup flour
- 3 tablespoons olive oil
- 3 cloves garlic
- 3 bay leaves
- 6 allspice berries
- 4 tablespoons honey
- 4 tablespoons balsamic vinegar
- 1/3 cup dry white wine
- 1/2 cup orange juice
- 4 tablespoons lemon juice
- salt and pepper (about a tsp. each)
- 1/4 teaspoon cayenne pepper
- 3 tablespoons toasted pignolis (pine nuts)

In a large plastic bag, combine flour and chicken breasts, toss to coat.

In a large skillet, saute floured chicken breasts in olive oil with the whole garlic, bay leaves and allspice berries until chicken is browned.

Remove chicken to a plate.

To the skillet, add honey, vinegar and wine; cook to reduce slightly, about 10 minutes on medium-high heat.

Return chicken to skillet, add orange and lemon juices, salt and pepper, and cook about another 20 minutes or until chicken is done and sauce is reduced slightly.

Remove garlic, bay leaves and allspice berries from sauce.

Add pignoli and heat through, another 5 minutes or so.

Delicious with angel hair pasta or a nice risotto.

The Wine Vault
230 N. Burkhardt, Evansville, IN



June 2020

Vault Masters Wine Club Tasting Notes

Game of Thrones Red Blend 2017

Bob Cabral has been involved in growing and making wine since his childhood helping his grandfather make wine. A fourth generation farmer and grape grower, he took all he learned at the family farm near Escalon, California and applied it to his degrees at Fresno State University.

A fan of Game of Thrones, Bob was challenged to craft wines to match the strength the characters and the terrain of their kingdoms. Bob's meticulousness and patience has yielded wine that embody the spirit of the HBO® series.

While Bob has made wine professionally for over 30 years, he believes he has not made his best wine yet. This coming from someone who planted and produced the first 100-point California Pinot Noir from the Williams Selyem Estate Vineyard where he worked for over 16 years, and has crafted more than 100 wines ranked in the 95 to 100 point category. In 2011, he was honored with the Wine Star Award from the Wine Enthusiast Magazine as Winemaker of the Year.

This blend of select lots is considered among the finest in the Seven Kingdoms by those who prefer dry, robust reds. And we do like red. Often served at feasts, paired with hearty meats, roasts and blackbird pie, poured at Small Council sessions.

Dark Bing cherry, mulberry, vanilla and mocha aromas. Soft, juicy black fruit combines with chewy tannins to provide a full, rich palate. The wine is youthful and fruit forward with a lasting finish.

Varietals: Six red varietals, predominately Petit Sirah and Zinfandel



The Wine Vault
230 N. Burkhardt, Evansville, IN



June 2020

Vault Masters Wine Club Food Pairing

Spiced Lamb Pie

- 2 10 in pie crusts
- 1 1/2 pounds ground lamb
- 3 cloves garlic, peeled
- 3 anchovy fillets, packed in oil
- 1 tbsp tomato paste
- 2 tsps honey
- 1/2 tsp Worcestershire sauce
- 1 tsp cinnamon
- 1/2 tsp cumin
- 1/2 tsp paprika
- 2 tsps extra-virgin olive oil
- 1 tbsp unsalted butter
- 2 medium-sized yellow onions, diced
- 1 tsp kosher salt
- 1/4 tsp black pepper
- 14 1/2 ounces crushed or diced tomatoes
- 1/3 cup chopped mint
- 1/3 cup chopped parsley
- 2 tsps lemon juice
- 2 tsps lemon zest
- 1 tsp sherry vinegar
- 1 tbsp Dijon mustard (I prefer creamy Grey Poupon)
- 6 ounces sharp cheddar cheese, thinly sliced
- 1 egg
- 3 tsps heavy cream
- 1/2 tsp coarse salt

With your mortar and pestle, make a paste with garlic, anchovies, tomato paste, honey, and Worcestershire sauce. Mix in cinnamon, cumin, and paprika.

Add olive oil and butter to a medium pot or cast-iron pan over medium heat. Once the butter is melted, slide in your onions. Add salt. Stir. Cook over medium heat until onions are translucent, about 5 minutes. Add the meat. Stir for a few minutes, continuing to break apart the meat even more with the back of your spoon. Add the spice paste. Stir for 2 minutes, integrating the paste and cooking it a bit in the hot pan. Add the tomatoes. Turn the heat down to medium-low. Cook until the sauce thickens, about twenty minutes. Take off the heat and stir in herbs, lemon juice, lemon zest, and sherry vinegar. Taste. Adjust seasoning. If you have time, allow it to cool.

Press one pie crust into pie pan. Using a pastry brush or the back of a spoon, paint the interior of the dough with mustard. Pour in cooled lamb filling. Cover the filling with slices of cheese. Place second pie crust on top of cheese and filling. Seal the top layer of dough with the bottom. Tuck edges underneath and crimp.

Whisk together egg and cream. Using a pastry brush, paint the top and edges of the pie with the egg wash. Decoratively cut several 2-inch long gashes in the center of the pie to allow the steam to escape. Sprinkle crust with coarse salt. Bake until crust is golden brown and the lamb filling is bubbling a bit out of the slits (45 to 55 minutes). Remove from the oven. Allow to cool for at least 20 minutes.

The Wine Vault
230 N. Burkhardt, Evansville, IN



June 2020

Vault Masters Wine Club Tasting Notes

Reckless Love Red Blend 2017

Wild nights and ignoring parental advice has pretty much led to our most epic tales of debauchery. Be brave, get weird, kiss a stranger, grow a beard. Just go with it. Never be boring. Embrace your reckless love.

There is a fine balance between righteous wine and a good time and we found it here. It's like approaching a first date with commitment to flaunt your Reckless Love (okay, chill, it's a first date-just don't drop the "L" word) or proving your devotion to making every Sunday Funday. Get weird and don't be lame.

Made from legit California grapes, this spirited Merlot led blend mingles with Carignane, Syrah and Zinfandel to create a wine that will totally score with your taste buds.

A velvety entry palate that seamlessly integrates soft tannins like a boss. This full bodied wine is provocative, with bold flavors of black cherries and blackberry. The finish lingers just long enough for you to reflect on it, then keeps you coming back for more.

Varietals: Carignane, Syrah and Zinfandel



Vault Masters Wine Club Food Pairing

Sun-Dried Tomato and Arugula Pizza

Dough

- 4 cups all-purpose flour, plus more for dusting
- 1 tablespoon sugar
- 1 teaspoon active dry yeast 1 1/4 cups warm water
- 3 tablespoons extra-virgin olive oil
- 1 teaspoon salt

Toppings

- 32 sun-dried tomato halves (not oil-packed)
- 4 garlic cloves, chopped 1/3 cup extra-virgin olive oil
- 1 pound fresh mozzarella, thinly sliced
- Salt and freshly ground pepper
- 2 cups packed baby arugula

In the bowl of a standing mixer fitted with the dough hook, mix the flour, sugar and yeast at medium speed. At low speed, stir in half of the warm water, the olive oil and the salt, then add the remaining water and mix until a ball forms. Mix the dough for 2 minutes at low speed, 2 minutes at medium speed and 2 final minutes at low speed. Transfer the dough to a lightly oiled bowl, cover with plastic wrap and let stand in a warm place until the dough has doubled in bulk, about 1 1/2 hours.

Put a pizza stone in the bottom of the oven and preheat the stone in the oven to 500° for about 45 minutes.

Punch down the dough and scrape it onto a floured work surface. Form the dough into a ball. Cut the ball into 8 equal-size pieces. Knead each piece into a ball and then flatten into disks. Cover with plastic wrap and let the dough rest for about 20 minutes.

Put the sun-dried tomatoes in a small saucepan and cover with water. Cover and simmer over low heat until very soft, about 5 minutes. Drain and coarsely chop the tomatoes. In a mini food processor, puree the chopped garlic with the olive oil.

Generously flour a pizza peel. Using a rolling pin, roll out a disk of dough to an 8-inch round, about 1/8 inch thick. (Alternatively, pull and stretch the disk into an 8-inch round.) Transfer the round to the peel and brush with the garlic puree. Scatter with one-eighth of the sun-dried tomatoes and arrange one-eighth of the sliced cheese on top. Drizzle with a little of the garlic puree and season with salt and pepper. Bake on the hot stone for about 4 minutes, until the crust is crisp and the cheese is bubbling. Top with some baby arugula and serve.

