

## Vault Masters Wine Club Tasting Notes

### *Clay Shannon Sauvignon Blanc 2020*

Owner and visionary leader of Shannon Ridge Family of Wines, Clay Shannon has transformed his ranch into one of the agricultural icons of California's North Coast, and in doing so is changing the face and substance of grape-growing in the USA.

Clay Shannon began his career as a vineyard manager, farming wine regions of California. Now owner and visionary leader of Shannon Ridge Family of Wines, his passion is simple.... Grow the best fruit possible, while preserving the land for future generations. For Clay, sustainability is not just a philosophy, it's a way of life.

Each year we pick out the most balanced and lip smacking Sauvignon Blanc on the property, and every year Betsy's Vineyard Block 2A is it! It's north slope and Franciscan soils provide an excellent combination for growing Clone 1 Sauvignon Blanc on 3309 Rootstock. We ferment in stainless tanks and took 240 gallons (10%) to age it in French/Acacia, light toast hybrid barrel. This creates an added layer of texture and enhances floral characteristics.

*Aromas of white peach, lime rind and fresh herbs, balance the intriguing flavors of gooseberry, stone fruit and wet stones.*

*Varietal: 100% Sauvignon Blanc*



## Vault Masters Wine Club Food Pairing

### *Chicken with a Lemon Herb Sauce*

#### *Chicken*

- 2 tablespoons extra-virgin olive oil
- 4 boneless skinless chicken breast halves
- Kosher salt and freshly ground black pepper

#### *Lemon Herb Sauce*

- 1 clove garlic, peeled
- 1/4 teaspoon salt
- 1/2 cup chopped fresh parsley leaves
- 1/3 cup chopped fresh mint leaves
- 1 1/2 teaspoons freshly ground black pepper
- 1 lemon, zested and juiced
- 1/3 cup extra-virgin olive oil

For the Chicken: Preheat an oven to 450°F.

Heat a large ovenproof skillet over medium-high heat. Add the olive oil and swirl to coat the skillet. Season the chicken breast with salt and pepper on the smooth side of each breast. Place in the skillet seasoned side down and cook without disturbing until brown and crisp, about 3 to 4 minutes. Season the top side of the chicken and flip. Cook 1 minute over the burner; then transfer the skillet to the oven until chicken registers 165 degrees F on an instant-read thermometer, about 6 to 8 minutes more. Place on a cutting board and let rest for 5 minutes before slicing.

For the sauce: smash the garlic clove, sprinkle with the salt, and with the side of a large knife, mash and smear the mixture to a coarse paste. Transfer to a blender with the parsley, mint, pepper, lemon zest, and juice. Pulse until coarsely chopped and then slowly drizzle in the olive oil. Pour into a small bowl and adjust seasoning. Deglaze pan with the sauce, if desired, and serve with the chicken.



## Vault Masters Wine Club Tasting Notes

### ***Trivento Golden Reserve Malbec 2018***

Trivento takes its name from the three winds that blow through the Mendoza region, leaving their unique mark on the vines and on these delicious wines.

The icy Polar wind in winter forces sap deep within the vines. It is succeeded by the Zonda, which races in from the Andes, its warmth rousing dormant sap to generate new spring growth. In the summer months a third wind, the Sudestada, provides a welcome respite from the searing sun and helps to temper ripening.

Vinification process: grapes were destemmed and crushed. 21-23 days of fermentation in stainless steel tanks at 26°. 48 hours of maceration before fermentation. Natural malolactic fermentation.

Ageing process: 12 months 96% French oak barrels & 4% aged in French oak foudres. Bottle storage for 12 months.

*Vigorous red color with violet tints .*

*The aroma has the intensity of sweet red fruit and reveals the true essence of Malbec. The palate offers density and a tannin structure with a juicy and refreshing finish.*

*Varietal: 100% Malbec*



The Wine Vault

230 N. Burkhardt, Evansville, IN



June 2021

## Vault Masters Wine Club Food Pairing

### ***Pan Seared Snapper with Spicy Tomato and Herb Sauce***

- 2 garlic cloves, minced
- 1/4 to 1/2 teaspoon crushed red pepper flakes, depending on how spicy you want the sauce
- 1 tablespoon lemon zest
- 2 teaspoons orange zest
- 1/3 cup kalamata olives
- 1 (14-ounce) can diced tomatoes
- 2 teaspoons chopped fresh dill, plus more for serving
- 2 teaspoons chopped fresh chives, plus more for serving
- 1 tablespoon chopped fresh parsley, plus more for serving

Lemon wedges for serving Heat the olive oil in a large skillet over moderately high heat. Season both sides of the snapper with salt and pepper then carefully place into the olive oil. Cook until lightly browned on both sides, but leave the fish slightly undercooked, about 5 minutes. Transfer the snapper to a plate.

Turn down the heat to medium, add the onions and cook until softened (add a little more olive oil if the pan is dry). Stir in the garlic and red pepper flakes then cook for 30 seconds. Stir in the lemon and orange zest, olives and the can of diced tomatoes with juices.

Use a wooden spoon to scrape up any pieces of fish stuck to the bottom of the pan. Bring to a simmer then cook for 5 minutes. Stir in the herbs, taste then season with additional salt or pepper if needed.

Nestle the fish into the sauce, allowing the sauce to come up and over the sides. Continue to cook until the fish easily flakes with a fork. Serve family style with fresh lemon wedges and more fresh herbs for scattering on top.

The Wine Vault

230 N. Burkhardt, Evansville, IN



June 2021

## Vault Masters Wine Club Tasting Notes

### *Shannon Ridge Petite Sirah 2019*

Shannon Ridge is a family-owned vineyard and winery located in Lake County, California. Our vineyards are certified sustainably farmed thus producing the finest fruit possible. Our mountain grown fruit offers our winemakers a full flavor profile from which they create these robust food-friendly wines.

Our High Elevation Collection is a careful blend of three appellations within Lake County. The clusters from High Valley bring red fruit and tannin, the Red Hills Appellation contributes lush fruit and ripe characteristics, and Big Valley grapes add complexity and texture to this wine.

*Picked at the peak of ripeness, this rustic varietal shows off dark fruits of blackberry, blueberry and hints of cranberry, black pepper, cedar, warm spices and toasty vanilla notes come out after aging this wine in a combination of French and American oak for 9 months.*

*Varietal: 100% Petite Sirah*



The Wine Vault  
230 N. Burkhardt, Evansville, IN



June 2021

## Vault Masters Wine Club Food Pairing

### *Pork Chops with Sour Cherries*

- 1 large yellow onion, halved and sliced into ½ inch slices
- 2 ½ tablespoons vegetable oil
- 2 tablespoons sugar
- ¼ cup red wine vinegar
- ½ lb frozen sour cherries, thawed and saving any juice\*
- ½ cup Pedroncelli Port
- 4 1 inch thick pork chops
- 2 tablespoons unsalted butter, cut in two pieces

Cook onion in 1½ Tbsp oil in a 12-inch heavy skillet over medium-low heat, stirring occasionally, until golden-brown, 15 to 20 minutes. Sprinkle sugar over onion and cook, stirring occasionally, until sugar is caramelized and onion is deep golden, about 5 minutes. Add vinegar and boil, stirring, until reduced to a thick glaze, about 1 minute. Add cherries with juice and Port and boil, stirring, until slightly syrupy, 6 to 8 minutes. Transfer to a heatproof bowl.

Pat chops dry and season with ½ tsp salt and ¼ tsp pepper. Heat remaining Tbsp oil in cleaned skillet over high heat until it shimmers, then cook chops, turning once, until golden-brown and just cooked through, about 8 minutes. Transfer to plates.

Reheat sauce in skillet, stirring in butter until incorporated, then season with salt and pepper. Spoon over chops. Serve with rice pilaf or smashed potatoes.

The Wine Vault  
230 N. Burkhardt, Evansville, IN



June 2021