

Vault Masters Wine Club Tasting Notes

Elouan Rosé 2021

For our Elouan Rosé, we bring together fruit from three distinct terrains along Oregon's premiere Western vineyards. The diversity of these cool climate areas combined with an elongated growing season creates wine with intensity of fruit flavor, structure, and a fresh vibrant acidity. This is a bespoke rosé where grapes were grown and harvested with the specific intention of making rosé; and not a saignée rosé, which can be a by-product of making red wine. This wine should be enjoyed very well chilled. It is finished with a screwcap to preserve the crisp, clean aromas and tastes, and is a great choice for outdoor occasions: picnics, lunch on the patio, or enjoyed on its own as an aperitif.

The winter of 2021 was one of the driest and mildest winters on record with rainfall that ranged from 40 to 75% below normal, and temperatures that were one to two degrees Fahrenheit warmer than normal. The weather in late April through early June was quite variable with large fluctuations ranging from cold to hot conditions. During the period of bloom through fruit set, the weather was very cool and accompanied by above average rainfall. Following fruit set, the Pacific Northwest experienced a record heat wave at the end of June and into early July. Warm weather during July and August quickly ripened the light crop one month ahead of normal, with veraison starting in mid-July and finishing by late August. We started harvesting fruit in late August and completed harvest for our Elouan Rose by the middle of September.

Bright and lively on the palate with flavors of ripe pear, strawberry shortcake, stone fruit, and subtle notes of kiwi and orange blossom. This wine has a well-balanced mouth-feel that dances on the palate and is elevated with bright and lively acidity.



The Wine Vault
230 N. Burkhardt, Evansville, IN



June 2022

Vault Masters Wine Club Food Pairing

Seared Ahi Tuna Steaks

- 2 ahi tuna (yellowfin tuna) steaks (about 4 oz. each, 1" thick - see notes for thinner or thicker)
- 2 tablespoons soy sauce
- 1 tablespoon toasted sesame oil see notes
- 1 tablespoon honey see notes
- 1/2 teaspoon kosher salt
- 1/4 teaspoon black pepper to taste
- 1/4 teaspoon cayenne pepper (optional)
- 1 tablespoon canola oil or olive oil
- green onions, toasted sesame seeds, and lime wedges for serving (optional)

Pat the ahi tuna steaks dry with a paper towel. Place on a plate or inside a plastic bag.

Mix the soy sauce (2 tablespoons), toasted sesame oil (1 tablespoon), honey (1 tablespoon) kosher salt, pepper (1/4 teaspoon), and cayenne pepper (1/4 teaspoon) until honey is fully dissolved. Pour over the ahi tuna steaks and turn over to coat completely. Optional: allow to marinate for at least 10 minutes, or up to overnight in the refrigerator. Also optional: Reserve a spoonful or two of the marinade before coating the fish for drizzling on top after you've cooked it.

Heat a medium skillet (preferably non-stick or a well-seasoned cast iron skillet) on medium-high to high until very hot (or medium medium-high for nonstick). I recommend giving cast iron 3-5 minutes to get hot and nonstick about 1 minute, depending on how thick it is.

Add the canola oil (1 tablespoon) to the hot pan. Sear the tuna for 1 - 1½ minutes on each side for medium rare (2 -2½ minutes for medium-well to well, 30 seconds for very rare. See notes - this will vary based on thickness of the tuna steaks). (Note: different burners get hotter depending on your stove. Use your best judgement whether you use medium, medium-high, or high heat, as the marinade may burn if too high heat is used)

Remove to a cutting board and allow to rest for at least 3 minutes. Slice into 1/2 inch slices and serve garnished with green onions, toasted sesame seeds, and a squeeze of fresh lime juice, if desired.

The Wine Vault
230 N. Burkhardt, Evansville, IN



June 2022

Vault Masters Wine Club Tasting Notes

Fattorie Melini Terrarossa Chianti Classico DOCG 2017

The Fattorie Melini Terrarossa Chianti Classico takes its name from the Terrarossa estate, located next to a picturesque village in the heart of Chianti Classico.

Fattorie Melini Terrarossa is sourced from within the Sienese region of the Chianti Classico DOC from hillside vineyards surrounding the village of Castellina. These hillside vineyards sit between 900-1,200 feet in elevation and are made up of varied soils of alberese, marl, clay and gravel.

Grapes are hand-picked in early October and transported to the winery. Maceration takes place for 15 days in temperature controlled tank followed by 12 months in French oak and a minimum of 3 months aging in bottle prior to release.

Bright ruby-red. The bouquet is vinous and fragrant with violets and iris scents and hints of vanilla. The taste is dry, fine and full, pleasantly fruity with an elegant aftertaste of raspberries and almonds.

Varietals: 90% Sangiovese, 10% Merlot



The Wine Vault

230 N. Burkhardt, Evansville, IN



June 2022

Vault Masters Wine Club Food Pairing

Chicken Parmigiana

- 4 boneless, skinless chicken breasts, pounded thin
 - Salt and freshly ground black pepper
 - 2 cups all-purpose flour, seasoned with salt and pepper
 - 4 large eggs, beaten with 2 tablespoons water and seasoned with salt and pepper
 - 2 cups panko bread crumbs
 - 1 cup vegetable oil or pure olive oil
 - Tomato Sauce, recipe follows
 - 1 pound fresh mozzarella, thinly sliced
 - 1/4 cup freshly grated Parmesan
 - Fresh basil or parsley leaves, for garnish
- Tomato Sauce:*
- 2 tablespoons olive oil
 - 1 large Spanish onion, finely chopped
 - 4 cloves garlic, smashed with some kosher salt to make a paste
 - Two 28-ounce cans plum tomatoes and their juices, pureed in a blender
 - One 16-ounce can crushed tomatoes
 - 1 small can tomato paste
 - 1 bay leaf
 - 1 small bunch Italian parsley
 - 1 Cubano chile pepper, chopped
 - Salt and freshly ground pepper

Preheat oven to 400 degrees F.

Season chicken on both sides with salt and pepper. Dredge each breast in the flour and tap off excess, then dip in the egg and let excess drip off, then dredge on both sides in the bread crumbs.

Divide the oil between 2 large saute pans and heat over high heat until almost smoking. Add 2 chicken breasts to each pan and cook until golden brown on both sides, about 2 minutes per side. Transfer to a baking sheet and top each breast with some Tomato Sauce, a few slices of the mozzarella, salt and pepper, and a tablespoon of Parmesan. Bake in the oven until the chicken is cooked through and the cheese is melted, about 5 to 7 minutes. Remove from the oven and garnish with basil or parsley leaves.

Tomato Sauce:

Heat olive oil in a medium saucepan over medium heat. Add onions and garlic and cook until soft. Add pureed tomatoes with their juices, crushed tomatoes, tomato paste, 1 cup water, bay leaf, parsley, Cubano pepper, and bring to a boil. Season, to taste, with salt and pepper. Reduce heat and cook until slightly thickened, about 30 minutes.

The Wine Vault

230 N. Burkhardt, Evansville, IN



June 2022

Vault Masters Wine Club Tasting Notes

LUKE Merlot 2019

Located in the Columbia Valley AVA on a lazy southern slope, the Wahluke Slope AVA produces some of the best Washington wines and Luke is no exception.

The Wahluke Slope AVA is a gem that's just starting to receive attention in the wine world. The area is more than 80,000 acres with about 8,000 planted to vines. Distinguished by geography and terroir, it has one of the warmest and driest climates in Washington—perfect for producing excellent wines.

Luke takes its name from the word Wahluke, the native American term for “watering place”. The Wanapum are the native settlers and care takers of the land that is now the Wahluke Slope and it is with great honor and respect that Luke is produced from this beautiful place.

LUKE Merlot reveals the hallmark of great Washington Merlot – dark red fruits, rounded tannins, and an opulent, smooth finish. Fresh flavors of plum, cherry, and blackberry dominate the mid palate while earthy flavors of tobacco, cedar, and clove marry the spices of vanilla and mocha to extend the wine's long lingering finish.

Wine Enthusiast 91 pts

Vibrant and elegantly structured, this Merlot is accented by sleek red currant, toasty spice and hints of dusty herb.

Varietals: 85% Merlot 14% Cabernet Sauvignon 1% Malbec



The Wine Vault
230 N. Burkhardt, Evansville, IN



June 2022

Vault Masters Wine Club Food Pairing

Classic Beef Wellingtons

- 4 beef tenderloin steaks (6 ounces each)
- 3/4 teaspoon salt, divided
- 1/2 teaspoon pepper, divided
- 2 tablespoons olive oil, divided
- 1-3/4 cups sliced fresh mushrooms
- 1 medium onion, chopped
- 1 package (17.3 ounces) frozen puff pastry, thawed
- 1 large egg, lightly beaten

Sprinkle steaks with 1/2 teaspoon salt and 1/4 teaspoon pepper. In a large skillet, brown steaks in 1 tablespoon oil for 2-3 minutes on each side. Remove from skillet and refrigerate until chilled.

In the same skillet, saute mushrooms and onion in remaining oil until tender. Stir in remaining salt and pepper; cool to room temperature.

Preheat oven to 425°. On a lightly floured surface, roll each puff pastry sheet into a 14x9-1/2-in. rectangle. Cut into two 7-in. squares (use scraps to make decorative cutouts if desired). Place a steak in the center of each square; top with mushroom mixture. Lightly brush pastry edges with water. Bring opposite corners of pastry over steak; pinch seams to seal tightly.

Place in a greased 15x10x1-in. baking pan. Cut four small slits in top of pastry. Arrange cutouts over top if desired. Brush with egg.

Bake 25-30 minutes or until pastry is golden brown and meat reaches desired doneness (for medium-rare, a thermometer should read 135°; medium, 140°; medium-well, 145°).

The Wine Vault
230 N. Burkhardt, Evansville, IN



June 2022