

## Vault Masters Wine Club Tasting Notes

### *Hacienda de Arínzano Chardonnay 2017*

Situated in the North-East of Spain, between Rioja and Bordeaux, the Arínzano estate occupies a valley formed by the last slopes of the Pyrenees mountains, divided by the winding waters of the River Ega.

The unique microclimates of the estate create a singular environment for vine growing. Of the 355 hectare estate, 128 hectares are dedicated to the cultivation of Pago vineyards.

The Pago classification is Spain's highest category for winemaking, above D.O.Ca. It is awarded only to estates that exhaustively demonstrate not only an excellent and unique climate and terroir, but also a winemaking that turns these inherent qualities into extraordinary wines.

After years of exhaustive demonstration of the unique qualities of its climate, geology, and vines, Arínzano is the first estate in the north of Spain to receive this honour.

*A high intensity color, blond straw in the center, with light green stains on the edges of the glass. Lively, clear and bright. Predominance of lemon and orange peel on the nose, as well as nuances of pear and mango, accompanied with balsamic notes and sweet notes of honey. Finishing with slightly toasted almonds and hazelnut, white pepper and mineral touches. Silky, elegant on the palate with a very smooth and creamy mid palate. Confirms the citric notes from the nose with bright and elegant acidity. Long finish and very well balanced.*

*Varietal: 100% Chardonnay*



## Vault Masters Wine Club Food Pairing

### *Navarra-style Trout with Ham*

- 4 whole trout
- 4 slices of serrano ham
- 4 rosemary sprigs
- 7 oz of serrano ham
- 2 garlic cloves, sliced
- 1 tablespoon of chopped parsley
- 3/4 cup olive oil, divided
- 1 tablespoon of sherry vinegar
- 1 lemon, cut into wedges
- 2 tablespoons of plain flour

Clean and dry the trout and place a sprig of rosemary, a little seasoning and a lemon wedge in the stomach cavity of each. Lay out the ham slices on a chopping board and place a trout on each. Fold over the ham slices to cover the fish and dust with seasoned flour.

Heat a heavy bottomed frying pan with olive oil and fry the fish for about 3 minutes on each side until nicely browned and just cooked in the middle. In another pan, heat the olive oil and garlic slices until they just start to brown. Remove from the heat and add the diced ham, chopped parsley and sherry vinegar. Season, pour over the fish and serve.



## Vault Masters Wine Club Tasting Notes

### *Trapiche Medalla Malbec 2016*

Trapiche Vineyards stands out for its premium standards in viticulture and winemaking. Founded in 1883, Trapiche is one of the oldest brands of wines produced in Argentina. The leading export winery of Argentina, Trapiche produces more than 3.5 million cases of wine per year and is available in over 80 countries. Featuring four tiers of wine, Trapiche offers something for every wine drinker—from entry level varietals to world-class single vineyard wines.

Created to celebrate Trapiche's 100 year anniversary, Trapiche Medalla was Argentina's First Premium Wine. These 100% single varietal wines are aged in new French oak and while they possess a strong fruit profile, they are made with a nod to Old World style and sophistication.

Intense purple with violet tones. Concentrated aromas of red berries, plums, cherries and raisins, highlighted by notes of toast, coconut and vanilla from aging in new French oak barrels. In the mouth the wine reveals its best attributes with a sweet entry, soft and intense tannins that give creaminess, volume and meatiness. The flavors of ripe fruit stand perfectly amalgamated with spicy and smoky wood, leaving a pleasant and persistent finish.

**Wine & Spirits**  
**93 pts**

**James Suckling**  
**92 pts**



*"A selection of fruit from Trapiche's vineyards in Tupungato, aged in new French oak barrels, this is a dark, brooding malbec. It's as dense as plum pudding, and as concentrated in its fruit flavors; notes of black tea, black peppercorns and pencil shavings add refinement, balancing the wine with their savor and grip." - Wine & Spirits*

*"This is one of the best bottlings of this I have had with dark-berry, dark-tea and slate character on the nose and palate. Full-to medium-bodied, tight and finely tannined. Solid finish." - James Suckling*

Varietal: 100% Malbec

**The Wine Vault**  
230 N. Burkhardt, Evansville, IN



March 2020

## Vault Masters Wine Club Food Pairing

### *Carbonada Criolla* *(Argentinian Beef Stew)*

- 1/3 cup olive oil
- 1 large onion (chopped)
- 1 green pepper (chopped)
- 2 cloves garlic (minced)
- 1 1/2 pounds stewing beef (cut into 1-inch pieces)
- 1 can stewed tomatoes
- 2 cups beef broth
- 3 sweet potatoes (peeled and cubed)
- 2 white potatoes (peeled and cubed)
- 2 tablespoons sugar
- 1 large winter squash (peeled and cubed)
- 7 ounces dried apricots (roughly chopped (about 1 cup))
- Salt and pepper to taste
- 1 cup frozen corn

In a large pot, heat the oil and sauté the onions, green pepper, and garlic until golden and soft, about 10 minutes.

Add the beef and cook on medium-high heat, turning to brown all sides.

Add the stewed tomatoes, beef broth, potatoes, sugar, squash and apricots, and lower heat to a simmer.

Cover and simmer over low heat for 1 hour. Taste for seasoning, and season with salt and pepper. Add more beef broth if the stew seems too thick.

Cook for about 30 minutes longer, until beef is tender. Stir in the frozen corn, and simmer for 5 to 10 minutes more.

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## Vault Masters Wine Club Tasting Notes

### *The Prisoner Wine Company Unshackled Cabernet Sauvignon 2018*

We find solace in what's different, and we don't stand on ceremony. We take an unconventional approach to winemaking by working with impassioned growers to source varietals from vineyards and appellations across California. Together, we create wine blends that challenge expectation. We are The Prisoner Wine Company.

Unshackled Cabernet Sauvignon, opens with aromas of plum and blackberry with a hint of olive. Vibrant flavors of black stone fruit and dried herbs with solid tannin structure result in a flavor-forward red wine with balanced acidity. A delicious red wine blend of Cabernet Sauvignon, Petite Sirah, Syrah, and Merlot, this wine combines grapes from the north and central coast of California and is aged in French and American oak casks for 11 months.

### **Wilfred Wong** 90 pts

*"The 2018 Unshackled Cabernet Sauvignon is packed and well-built. This wine is a prototype of Cabernet Sauvignon. Its steady aromas and flavors of bright black fruit and oak accents stay long and persistent on the palate. Pair it with grilled short ribs."*

*Varietals: Cabernet Sauvignon, Petite Sirah, Syrah and Merlot*



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## Vault Masters Wine Club Food Pairing

### *Grilled Short Ribs with Lemon & Parsley*

- 3 English-style bone-in beef short ribs (about 3 1/2 pound)
- Kosher salt, freshly ground pepper
- 1 medium sweet onion (such as Vidalia), thinly sliced
- 3/4 cup fresh orange juice
- 1/3 cup fresh lime juice
- 1/3 cup olive oil
- 1/2 cup chopped fresh flat-leaf parsley, plus leaves for serving
- Flaky sea salt (such as Maldon)
- 1 teaspoon finely grated lemon zest

Season ribs generously with kosher salt and pepper. Place in a shallow baking dish with onion, orange juice, lime juice, oil, and 1/2 cup chopped parsley; toss to coat.

Cover and chill at least 3 hours.

Let ribs sit at room temperature 1 hour before grilling.

Prepare grill for 2-zone heat (for a charcoal grill, bank coals on 1 side of grill; for a gas grill, leave 1 or 2 burners off).

Remove ribs from marinade, scraping off excess, and grill over direct heat, turning occasionally, until charred on all sides, 15–20 minutes.

Move ribs to indirect heat and grill, bone side down, until an instant-read thermometer inserted into thickest part registers 130° for medium-rare, 5–10 minutes (cooking past this point will yield tough meat). Transfer to a cutting board and let rest 10 minutes.

Cut meat from bone and slice thinly against the grain (this step is key for pleasantly chewy bites); season with sea salt and pepper. Serve topped with lemon zest and parsley leaves.

Do ahead: Ribs can be marinated 1 day ahead. Keep chilled.

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