

Vault Masters Wine Club Tasting Notes

Two² Chardonnay 2017

Patterning itself after the top estates of Bordeaux, Alpha Omega offers a dynamic second wine brand, Two Squared. These wines are designed to be approachable in both flavor and price. Opulent, fruit-driven and generous, with a backbone of acidity and elegance, these wines are produced by masterful blending across terroirs evocative of Napa Valley's modern style. T W O 2 is the best of both worlds in its inspiration and creation.

Alpha Omega winemakers acquire fruit from younger Napa Valley vineyards that display a silky tannin profile and opulent texture which allow for early accessibility. We have unearthed a range of privately-owned boutique vineyards, hidden gems tucked in secret pockets of Napa Valley, that only Mother Nature and our winemaking team are fortunate enough to touch.

In 2017, the vines encountered early heat prior to the berries going through veraison. We usually see natural acidity maintained in white grapes as ripening often happens before the hottest days occur late in season. Aided by naturally thicker skins and the implementation of shade cloth in the vineyard, the early heat events basically left us unaffected. Patience was required as vines tend to slow down at higher temperatures extending the berries' phenolic ripening.

On the nose – Orange zest, white nectarines, lavender, coconut shavings, fruit cake, tree bark, tea leaves, talcum, gun powder, cassis buds, and apple pie. On the palate – Fresh entrance with strong evolution carried by a bright acidity, notes of cocoa beans, slate, sawdust, acacia honey, and orange peel.

Varietal: 100% Chardonnay



The Wine Vault
230 N. Burkhardt, Evansville, IN



March 2021

Vault Masters Wine Club Food Pairing

Chicken and Mushroom Vol-au-Vents

- 18 puff pastry shells thaw and cook per package directions
 - 1 ¼ pound boneless skinless chicken breasts
 - 4 oz butter 1 stick
 - 8 oz mushrooms cut in quarters or eights depending on size
 - 1 clove garlic minced
 - 1 teaspoon fresh thyme leaves chopped
 - ¼ cup white wine
 - ¼ cup all-purpose flour
 - 2 cups chicken stock
 - 1 tbsp dijon mustard
 - ¼ cup whipping cream
 - pinch salt and pepper to taste
 - 1 medium egg beaten with 1 tablespoon of water for pastry wash
 - 1 tsp parsley chopped for garnish
- Liquid for Poaching Chicken*
- 1 medium onion peeled and halved
 - 2½ cups chicken stock
 - ½ cup white wine
 - ⅛ teaspoon salt and pepper

Bake the vol-au-vent pastry shells per the packet instructions.

Melt 2 tablespoons of butter in a large skillet. Add the mushrooms and sauté for 3 to 4 minutes until lightly golden. Add the garlic and thyme and stir well.

Add the wine, stirring into mixture. Turn the heat to high and return to simmering point. Decrease the heat and allow simmer for 2 to 3 minutes to reduce the volume of wine by half.

Add the chopped chicken to the mushroom and wine mixture. Turn off the heat and let stand while preparing the cream sauce.

Melt the last 2 tablespoons of butter in another large skillet. Add the flour and stir well to form a roux. Continue to stir and cook over medium heat for 1 minute.

Gradually add the chicken stock, whisking continuously to prevent clumping. Bring to simmer and continue to stir and simmer for 1 to 2 minutes until sauce thickens.

Add the dijon mustard and cream, stirring well to combine.

Add the mushroom and chicken mixture to the cream sauce. Season to taste with salt and pepper. Turn the heat up to bring to simmering point again. Reduce heat and stir for 2 minutes. Turn the heat off and let stand for 5 minutes before filling the pastry shells.

Fill the cooked pastry shells with 2 to 3 teaspoons of chicken filling. Place the small pastry lid on top as decoration.

If pastry has cooled, return the filled vol-au-vents to a 375° F oven for 5 minutes. Alternatively, the pastry shells and filling can be made a day in advance. If so, fill the shells when ready, and heat in a 375° F. oven for 15 minutes.

Garnish with parsley if desired.

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Famiglia Bianchi Red Blend

In honor of our founder, Don Valentin Bianchi, who came to Argentina from Italy and whose spirit, passion and outstanding personality left his legacy at the winery.

Malbec is Argentina's flagship variety, and the grape that made history when Famiglia Bianchi Malbec 2012 obtained the "World Best Red Wine Gran Prix Trophee", the most coveted prize awarded in Vinalies Internationales, Paris.

The great Nebbiolo grape is the star of Italy's Piedmont region where the foothills of the Alps provide craggy slopes that seem to suit this temperamental variety.

Famiglia Bianchi Red Blend combines the best of Italy and Argentina in this unique wine: 50% Malbec & 50% Nebbiolo.

Classic fermentation with periodic over-pumping. Three weeks in pomace maceration. Controlled fermentation and temperature not exceeding 82 F. Malbec is Argentina's flagship variety, and the grape that made history when Famiglia Bianchi Malbec 2012 obtained the "World Best Red Wine Gran Prix Trophee," the most coveted prize awarded to Vinalies Internationales, Paris. The great Nebbiolo grape is the star of Italy's Piedmont region where the foothills of the Alps provide craggy slopes that seem to suit this temperamental variety: Famiglia Bianchi Red Blend combines the best of Italy and Argentina in this unique wine.

Deep red with purple shades in color, this wine displays red fruits and aromas of cherries on the nose. There is a complex and endless fruit including redcurrants, raspberries, pomegranates, truffles, ripe plums and violets. It has an extraordinary presence in the mouth-feel, spicy notes, powerful with a stronger sense of tannins with a concentrated and elegant sense of acidity.

Varietals: 50% Malbec, 50% Nebbiolo



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Garlic and Jalapeño Bison Burgers

- 1 lb Ground Bison
- 1 tsp Black Pepper
- 1 tsp Salt
- 2 Jalapeño, seeded and minced
- 5 cloves Garlic, minced
- 1 Tbsp Sun Dried Tomatoes

In a large mixing bowl, combine ground bison, jalapeños, garlic, salt, and pepper.

Form ground meat and spices into 4 equal-sized patties.

Place burger patties on grill and cook 4-5 minutes per side.

Remove from grill, top with sun-dried tomatoes and serve.

Note:

If you want your burgers to be spicier, roast the peppers prior to mincing. We would recommend roasting them under the broiler (high heat, about 500°F), bringing the oven rack to the top level, and broiling the peppers for 5 minutes.

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Mercer Bros. Merlot 2017

Since planting the first wine grapes in the Horse Heaven Hills back in 1972, the Mercer family has prided itself on growing a solid base of the Cabernet Sauvignon varietal. Over the years, we have learned that our rich soil and desert climate are beautifully suited for producing elegant tannin structures and enticing flavor profiles. The ability to grow exceptional wine grapes eventually led to the first vintage from Mercer Estates Winery located in Prosser WA in 2005. Today, we still produce mouth-watering Cabernet Sauvignons as well as world class red blends and single varietal wines.

The 2017 growing season was steady and warm, with harvest right on schedule from early September through mid October. The warm days and cool nights of September gave us ample fruit flavor development, ending with deep concentration balanced with bright acidity, and dusty tannins for excellent texture and finish.

These grapes were picked and immediately sorted in the vineyard. The fruit was not crushed in order to preserve as much whole-berry as possible. At the winery, individual lots were fermented in stainless steel tanks. Twice daily pumpovers allowed gentle extraction of color and tannins. 20 month barrel aging in 25% New French and American Oak.

Notes of candied walnuts, ripe raspberry jam, plum, and dried cranberries mingle with sweet coconut and vanilla. In the palate, the fruit is mocha and blueberries. This wine has a structural core of powdery tannins that are lifted with a touch of acidity. This big, bold Merlot will pair well with many dishes and has amazing aging potential.

Varietals: 85% Merlot, 14% Syrah, 1% Malbec



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Spiced Venison w/Wild Mushroom Sauce

- 1 level tbsp whole black peppercorns
- 1 level tbsp whole juniper berries
- 1 whole venison fillet, trimmed (about 12 oz)
- 2 tbsp olive oil
- Sea salt and freshly ground black pepper

For the sauce

- 1 1/2 oz dried porcini, rinsed
- 7 fl oz/ 1/3 pint dry white wine
- 1 1/2 oz butter
- 2 shallots or half a small onion, peeled and finely chopped
- 2 garlic cloves, peeled and finely chopped
- 7 oz fresh mushrooms, wiped and chopped
- 1 tbsp plain flour
- 5 fl oz/ 1/4 pint double cream

Toast the peppercorns and juniper in a dry frying pan over a high heat for about 3 minutes, shaking often, until a strong spicy smell emerges. Tip into an electric grinder - or use a mortar and pestle —and grind until coarsely ground. Brush the venison with 1 tbsp oil then press in the spices. Leave on a plate somewhere cool for a couple of hours.

To make the sauce, soak the dried mushrooms in the wine for at least 20 minutes then strain, reserving the wine. Heat the butter in a pan and gently fry the shallots/onion and garlic for 2 – 3 minutes then add the mushrooms (soaked and fresh) and stir. Cover the pan and cook for 10 minutes or until tender.

Increase the heat and sprinkle over the flour, . Cook for 1 minute, stirring, then add the reserved wine and the cream, stirring constantly. Bring to the boil then simmer, uncovered, for 5 – 10 minutes until slightly thickened. Season to taste and set aside.

To cook the meat, heat the remaining oil in a large frying pan (preferably one that can go into the oven) and, once hot, add the venison and brown all over : this takes 4 – 5 minutes. Season with sea salt as you brown it. Then transfer the pan to a preheated oven 425°F and cook for about 7-8 minutes. Remove the meat and place on a warm plate. Cover with foil and leave to rest for 10 minutes.

Carve the rested meat and serve with some of the sauce.

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