

## Vault Masters Wine Club Tasting Notes

### Chemistry Willamette Valley Pinot Gris 2019

A bond between two wineries, kindled in the midst of transition, the Stoller Family Estate and Chehalem winemakers were presented the opportunity to collaborate. This allowed the two estate-driven, tenured wineries the chance to further explore the Willamette Valley. The bond was formed.

The 2019 vintage was a return to a classic Oregon growing season. Moderate summer weather persisted, presenting very few heat spikes and delivering only one notable record-breaking day in June. Cool, wet weather arrived early in September, pushing ripening and delaying the harvest window. The conditions in late September and October returned to sunny days and brisk nights, allowing us to pick based on ripe fruit flavors and near-perfect natural acidity. With a pale straw yellow color, tropical aromatics like papaya and sweet meringue leap out of the glass. The palate shows ripe stonefruit characteristics with a richness that fills out the midpalate with a kiss of sweetness that carries to the finish.

Approachable and delightful, this Pinot Gris is your summer pool party wine.

### James Suckling 90 pts

*"Aromas of sliced apples, dried lemons, chalk and blanched almonds with some ginger. It's medium-bodied with bright acidity. Textured and lightly off-dry with hints of honey."*

Varietal: 100% Pinot Gris



The Wine Vault  
230 N. Burkhardt, Evansville, IN



March 2022

## Vault Masters Wine Club Food Pairing

### Perfect Salmon Burgers

- 1 1/4 pounds center-cut salmon fillet, skin and pin bones removed
- 2 tablespoons dijon mustard
- 1 tablespoon mayonnaise
- 1 tablespoon lemon juice
- 1/2 teaspoon grated lemon zest
- Pinch of cayenne pepper
- 2 scallions, chopped
- 1 cup plus 2 tablespoons panko (Japanese breadcrumbs)
- Kosher salt and freshly ground black pepper
- 2 tablespoons extra-virgin olive oil, plus more for brushing
- 4 brioche buns, split
- Tartar sauce and arugula, for topping

Cut three-quarters of the salmon into 1/4-inch pieces. Put in a large bowl. Cut the rest of the salmon into chunks; transfer the chunks to a food processor along with the mustard, mayonnaise, lemon juice, lemon zest and cayenne. Pulse to make a paste. Add the pureed salmon mixture to the bowl with the diced salmon. Add the scallions, 2 tablespoons panko, 1/2 teaspoon salt, and black pepper to taste. Gently mix until just combined.

Line a baking sheet with parchment paper and brush with olive oil. Divide the salmon mixture into 4 mounds on the parchment paper. With damp hands, pat into 4-inch-wide, 3/4-inch-thick patties. Cover loosely with plastic wrap and refrigerate at least 30 minutes.

Preheat the broiler. Spread the remaining 1 cup panko on a plate. Press both sides of the salmon patties in the panko. Heat the olive oil in a large nonstick or cast-iron skillet over medium-high heat. Add the patties (in batches if necessary) and cook until browned on the bottom, 3 to 4 minutes, adjusting the heat if necessary. Turn and cook until the other side is browned and the patties feel springy in the center, 3 to 4 more minutes. Transfer to a paper towel-lined plate to drain; season with salt.

Meanwhile, arrange the buns, cut-side up, on a broiler pan and broil until toasted, 1 to 2 minutes. Serve the patties on the buns; top with tartar sauce and arugula.

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## Vault Masters Wine Club Tasting Notes

### *Director's Cut Zinfandel 2018*

Named after the version of a film which most reflects the director's vision, Director's Cut wines represent our winemaker's vision of varietal wines, which express true appellation character.

In the film business, the "Director's Cut" emerged as a means for filmmakers to present their own creative vision of a story. At Francis Ford Coppola Winery, Director's Cut wines were created as a way for our winemakers to craft wines that would reflect their own unique interpretation of the quintessential Sonoma wine.

The last couple of vintages have seen a return to classic seasonal patterns, where a cold rainy winter prepares the vines for warm temperatures later. In 2018, precipitation carried on into spring, extending the growing period several weeks past the preceding year. There were also fewer heat spikes this season, allowing the fruit to ripen at a nice steady pace, and providing slightly larger yields of very well-balanced fruit. The 2018 Director's Cut Zinfandel has the perfect balance of fruit and spice, with bold, intense flavors and a long finish.

*Aromas of baking spices and jammy fruits with tastes of red fruits, strawberry, clove, cherry, and caramel.*

*Varietals: 78% Zinfandel, 20% Petite Sirah, 2% Cabernet Sauvignon*



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### *Steakhouse Burger*

#### *Steakhouse Spice Mix*

- 2 teaspoons cracked black peppercorns
- 1 1/2 teaspoons dried minced garlic
- 1 1/2 teaspoons dried minced onion
- 1 1/2 teaspoons dried parsley
- 1/2 teaspoon dry mustard
- 1/2 teaspoon crushed red pepper flakes

#### *Burger*

- 12 ounces beef chuck, coarsely ground
- 12 ounces beef sirloin, coarsely ground
- Kosher salt and freshly ground black pepper
- 2 tablespoons unsalted butter, at room temperature

Heat a large cast-iron skillet over medium-high heat for 20 minutes.

For the steakhouse spice mix: Mix together the peppercorns, garlic, onion, parsley, dry mustard and red pepper flakes in a small bowl.

For the burgers: Gently toss together the chuck and sirloin in a large bowl, making sure not to overwork the mixture. Form the beef into four 3/4-inch-thick patties, each about 4 inches in diameter. Sprinkle them generously with salt and a few grinds of pepper.

Spread the steakhouse spice mix evenly on a plate. Coat both sides of the patties with the mixture.

Place the patties in the hot skillet; do not press down with a spatula. Cook until the patties are seared and browned on one side, about 3 1/2 minutes, then flip and top each patty with one-quarter of the butter. Cook on the second side until browned and the burgers are medium-rare, about 3 1/2 minutes more.

Assemble the burgers using your favorite buns, toppings and condiments.

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### *Chemistry Willamette Valley Pinot Noir 2019*

A bond between two wineries, kindled in the midst of transition, the Stoller Family Estate and Chehalem winemakers were presented the opportunity to collaborate. This allowed the two estate-driven, tenured wineries the chance to further explore the Willamette Valley. The bond was formed.

The 2019 vintage was a return to a classic Oregon growing season. Bud break, bloom, lag phase, and harvest dates all fell within days of the 2013 and 2014 vintages. Moderate summer weather persisted, presenting very few heat spikes and delivering only one notable record-breaking day in June. Cool, wet weather arrived early in September, pushing ripening and delaying the harvest window. The conditions in late September and October returned to sunny days and brisk nights, allowing us to pick based on ripe fruit flavors and near-perfect natural acidity.

Full of ripe, juicy candied red fruits, the resulting wine is well balanced and elegant. The Pinot Noir fruit was cold-soaked for several days before fermenting in stainless steel and aged with 15% new oak influence prior to bottling to capture the fresh fruit characteristics.

The result is a wine with a deep ruby red color, and inviting aromatics of red fruits like strawberry and cherries. The wine is bright on the front palate showing initial flavors of Bing cherries that evolve to red rose with elegant on mid-palate and finish.

### **James Suckling** 91 pts

*"An attractive nose of cherry, toast, peppercorn and sweet spices. Medium-bodied with plush tannins and fresh acidity. Fruit-forward, round and creamy."*

Varietals: 100% Pinot Noir



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## Vault Masters Wine Club Food Pairing

### *Salmon with Brown Sugar and Mustard Glaze*

- 3 tablespoons light brown sugar
- 1 tablespoon honey
- 2 tablespoons butter
- 1/4 cup Dijon mustard
- 2 tablespoons soy sauce
- 2 tablespoons olive oil
- 1 tablespoon finely grated ginger
- Vegetable oil
- Salt and freshly ground black pepper
- 8 salmon fillets, 6 ounces each

On the side burner, melt the brown sugar, honey and butter in a small saute pan over medium-high heat. Remove from the heat and whisk in the mustard, soy sauce, olive oil and ginger. Let cool.

Preheat grill to medium heat. Brush salmon with vegetable oil and season with salt and pepper to taste. Place the salmon skin side down on the grill. Coat the flesh of the salmon fillets with the brown sugar mixture. Grill for 6 to 8 minutes to medium doneness, turning once after 5 to 6 minutes.

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