

## Vault Masters Wine Club Tasting Notes

### *Emmolo Sauvignon Blanc 2017*

Emmolo carries on a family tradition dating back to 1923, when my great-grandfather Salvatore Emmolo immigrated from Italy to Rutherford, California - a small town in the middle of Napa Valley. Buying property that remains in the family, he built a winery and started a grapevine rootstock nursery. Managed for many years by my grandfather Frank Emmolo, the nursery became the leading supplier to Napa Valley vintners. My mother, Cheryl, launched Emmolo wines in 1994-she doesn't have any brothers and wanted to ensure that the family name lives on. I feel really fortunate that she passed the reins on to me. Most of the grapes for this sixth vintage of Sauvignon Blanc are still grown on family property, and my grandparents, Frank and Annie, still live in Rutherford-where they sit on their porch keeping an eye on the vines.

The style and character of Emmolo starts in the vineyard. Most of this vintage was sourced from family vineyards in two micro-climates of Napa Valley. Our vineyards in Rutherford provide fresh citrus characteristics, while our Oak Knoll location lends crisp minerality. The 2017 growing season featured plentiful rain, followed by mild spring weather and some ideal warm days. We picked the grapes in mid-August, achieving a healthy yield of high-quality fruit. The grapes were lightly pressed and then fermented in stainless steel tanks. I aged the wine primarily in stainless steel, with a smaller portion in older French oak barrels to add depth and complexity while preserving the variety's character.

*A luminous pale gold, this wine opens on the nose with the freshness of a first summer rain, layered with scents of white peach and a hint of guava. The palate features a lively acidity balanced by delicate fruit flavors of peach and newly ripened honeydew. A tartness builds, softened by a smooth texture that lingers in the mouth. The mouth-watering finish is unusually bright and crisp.*

*Varietal: 100% Sauvignon Blanc*



The Wine Vault  
230 N. Burkhardt, Evansville, IN



May 2020

## Vault Masters Wine Club Food Pairing

### *Honey Garlic Butter Shrimp in Coconut Milk w/Fried Plantains*

- 1 lb raw tail on shrimp
  - 1/4 cup olive oil
  - 2 tablespoons honey
  - 4-6 cloves garlic finely minced or grated
  - 1 tbsp fresh grated ginger
  - 2 jalapenos seeded + chopped
  - 1 tsp cayenne pepper
  - 1 tsp cumin
  - 1/4 cup fresh cilantro chopped
  - 4 tbsps butter
  - 1/4 cup canned coconut milk
  - 2 tbsps fresh basil chopped + more for serving
  - kosher salt + pepper
  - steamed white rice + black beans + sliced avocado for serving
- Fried Plantains*
- 4 inch yellow plantains sliced into 1/2 rounds
  - oil for frying
  - flaky sea salt

Add the shrimp to a gallon size ziplock bag or medium size bowl. Add the olive oil, honey, garlic, ginger, jalapeños, cayenne, cumin and cilantro. Toss well to combine, seal the bag or cover the bowl and place in the fridge for 15-30 minutes or up to 24 hours.

Heat a large skillet over medium heat. Once hot use a slotted spoon to scoop the shrimp out of the marinade, reserving the marinade, and into the hot skillet, season with salt and pepper. Cook the shrimp until pink, about 2-3 minutes per side. Add the reserved marinade, the butter and 1 teaspoon pepper (or more or less to your taste) to the skillet. Continue to cook the shrimp in the butter until the garlic begins to caramelize and turn LIGHT golden brown, about another minute or two. Be careful not to burn the garlic. Remove from the heat and stir in the coconut milk and basil.

Serve shrimp alongside rice, black beans, fried plantains, avocado and lime wedges. Garnish with freshly chopped basil.

#### *Fried Plantains*

Heat an inch or so of oil in a medium skillet over medium heat. Once the oil is hot add the plantains and fry for 2-3 minutes per side or until just lightly golden. Remove and drain on paper towels. Now transfer the plantains to a cutting board and, using the back of a wooden spoon, smash them down into round flat disks.

Return the plantains to the hot oil and fry another 2-3 minutes on each side or until they are golden and crispy. Remove to a paper towel lined plate and sprinkle with salt. Chips are best eaten right after frying, but any leftovers can be stored in an airtight container at room temperature.

The Wine Vault  
230 N. Burkhardt, Evansville, IN



May 2017

## Vault Masters Wine Club Tasting Notes

### *Bonanza Cabernet Sauvignon Lot 2*

A new California Cabernet Sauvignon, Bonanza is produced by Chuck Wagner, owner and winemaker of Caymus Vineyards. It reflects the “bonanza” of the great state of California – the discovery of land where delicious Cabernet can be farmed. Calling back to a time when good wine with dinner was a simple pleasure, Bonanza features flavors of dark berries, vanilla and toasty bread with silky tannins.

Bonanza calls back to a previous era when a glass of good wine with dinner was a simple pleasure. Bonanza aims to be a smart and gratifying choice, speaking to the enjoyment of everyday life. You may agree that our biggest fortune is good company, great food and delicious wine.

*A vibrant garnet red, this wine opens with a round, warm nose of crème de cassis, milk chocolate and fresh plums. Notes of brown spice, the toastiness of a campfire, hints of pomace and delicate floral scents lend subtle interest. The palate mimics the nose – entry is smooth, with a balance of ripeness and freshness carrying throughout. The complete finish offers a trace of leather with echoes of cassis, chocolate and finely gritty tannins.*

*Varietal: 100% Cabernet Sauvignon*



## Vault Masters Wine Club Food Pairing

### *Grilled Steak with Salsa Verde*

- ¼ cup chopped flat leaf parsley
- 2 tablespoons chopped cilantro
- 2 tablespoons chopped fennel fronds
- 3 tablespoons red wine vinegar
- 3 teaspoons capers, rinsed and chopped
- ½ teaspoon anchovy paste
- 2 cloves garlic, minced
- Pinch of chili flakes
- ½ teaspoon good quality sea salt, plus extra
- ¾ cup extra virgin olive oil, plus 2 tablespoons
- 1½ pounds grass-fed beef flap meat, trimmed and cut into four portions
- Fresh black pepper

Combine parsley, cilantro, fennel, vinegar, capers, anchovy paste, garlic, chili flakes, salt and ¾ cup of oil in a mixing bowl. Stir well to combine. Salsa can be made one day ahead. Refrigerate in a covered container.

Season steak with salt and pepper. Gently toss with remaining 2 tablespoons olive oil, coating evenly. Sear on hot grill for 3 minutes. Turn over and cook 1–2 minutes. Using instant-read thermometer, cook to internal temperature of 110°F, about medium-rare. Transfer to serving platter. Drizzle with salsa verde. Serves 4.



## Vault Masters Wine Club Tasting Notes

### *Sea Sun Pinot Noir 2018*

Anyone who has driven down the California coast can attest to its singular beauty - the diamond glints of sunshine dancing on the water and an ever-changing, panoramic sky. This remarkable landscape also creates ideal conditions for growing both Pinot Noir and Chardonnay. Ocean breezes temper the heat of the sun, leading to an extended growing season that results in heightened complexity in the wine.

Sea Sun Pinot Noir is a layered wine, shaped by subtle differences in the three regions where we source the grapes. The majority of our fruit is from Monterey County, which provides both a perfect climate and high-quality vineyard land. Ripening slowly, Pinot Noir from this region features fruit pushed to full ripeness and a freshness that comes from being farmed close to the coast.

*A bountiful deep red, this wine features scents of baked cherries, toasted wood and fresh out of the oven baguette, with hints of cranberry and flinty graphite. On the palate, there is an intensity and creaminess to the fruit, evoking the ripe richness of pie filling. Toasted oak and vanilla adds intriguing layers, while grippy tannins create depth and dimension. The finish tapers off with this wine's lush fruit.*

*Varietal: 100% Pinot Noir*



## Vault Masters Wine Club Food Pairing

### *Whole Wheat Rigatoni w/Roasted Vegetables*

- One 1 1/2 pound acorn squash, scrubbed—cut crosswise into 1/3-inch-thick rings, seeds discarded
- 1 small red onion, sliced 1/4 inch thick
- 1/4 cup extra-virgin olive oil
- Salt and freshly ground pepper
- 6 large plum tomatoes, halved and cored
- 12 unpeeled garlic cloves
- 1/2 pound whole wheat rigatoni
- 2 tablespoons pine nuts
- 1/4 teaspoon crushed red pepper
- 4 kalamata olives, pitted and sliced
- 1/4 cup thinly sliced basil leaves
- 2 tablespoons chopped parsley
- 2 tablespoons freshly grated pecorino cheese

Preheat the oven to 350°. On a large rimmed baking sheet, toss the squash and onion with 1 tablespoon of the oil; season with salt and pepper and spread in a single layer. Drizzle 2 tablespoons of the oil on another large rimmed baking sheet; add the tomato halves and garlic and roll to coat with oil. Season the tomatoes with salt and pepper and turn them cut side down.

Transfer both sheets to the oven. Roast for about 40 minutes, until tender. Using tongs, transfer the garlic to a bowl; continue roasting the tomatoes for about 20 minutes longer, until very soft. Roast the squash and onion for about 45 minutes total, until tender and golden brown. Cut the squash into bite-size pieces. Discard the tomato skins and coarsely chop the flesh. Squeeze the garlic out of the skins.

In a pot of boiling salted water, cook the pasta until al dente. Drain, reserving 1/2 cup of the water. Return the pasta to the pot.

Meanwhile, in a skillet, heat the remaining 1 tablespoon of oil. Add the pine nuts and toast over moderate heat until golden. Add the crushed red pepper and olives and cook for 1 minute. Add the vegetables and stir over moderately high heat until heated through, about 2 minutes. Season with salt and pepper and scrape into the pasta; add the reserved cooking water, basil and parsley and toss. Serve the pasta in bowls, topping each with 1/2 tablespoon of the pecorino.

