

## Vault Masters Wine Club Tasting Notes

### *Roth Estate Sonoma Coast Chardonnay 2016*

Our mission at Roth Estate winery is to work with the best vineyards to produce complex, superior quality wines that express true varietal character. Our Chardonnay is a regional blend of Sonoma Coast fruit from vineyards defined by their coastal influence throughout the lengthy region. These cool conditions are caused by the fog and wind that breeze through the Petaluma Gap and lengthen the region's growing season. The cooling influence of the Pacific Ocean is ideal for bright, vibrant, full-flavored Chardonnay.

Great wine begins with great fruit and the relationship between terroir, rootstock, clone, and vineyard methods. For the 2016 vintage, we selected pristine vineyards from the coolest parts of the Sonoma Coast to showcase the very best that the region has to offer. The wine was barrel fermented and aged sur lie in French, Hungarian and American oak for 8 months, 25% of which were new.

The 2016 vintage in the Sonoma Coast is characterized by its compact harvest and high quality fruit. Moderate temperatures in spring were followed by warm summer months. This allowed for even ripening and balanced flavors. Cooler than usual weather in September slowed ripening, but the fruit entered the winery in optimum condition. Harvest occurred from September 14 – September 16, 2016.

*Aromas of brioche, lemon meringue, golden delicious apple, and baking spice emerge. The palate is filled with apple, peach and honeysuckle at the forefront with a touch of lemon zest and vanilla. A crisp minerality and bright acidity lingers on the finish.*

*Varietal: 100% Chardonnay*



The Wine Vault  
230 N. Burkhardt, Evansville, IN



May 2021

## Vault Masters Wine Club Food Pairing

### *Dungeness Crab Mac N Cheese*

- Kosher salt
- ½ pound cavatappi or elbow macaroni
- 2 cups milk
- 3 tablespoons unsalted butter
- ¼ cup all-purpose flour
- 2 cups Gruyere cheese, grated
- 1 cup extra-sharp Cheddar, grated
- 1 teaspoon salt
- 1/2 teaspoon freshly ground black pepper
- pinch of ground nutmeg
- ¾ lb pound cooked crab
- ½ cup toasted breadcrumbs
- 2 teaspoons fresh thyme, chopped

Preheat the oven to 375 degrees F.

Add pasta to a large pot of salted boiling water and cook according to the directions on the package, 6 to 8 minutes. Drain well.

Meanwhile, heat the milk over low heat in a small saucepan. In a large pot over medium low heat, melt butter. Once butter has melted add the flour. Cook for 2 minutes, stirring with a whisk. Add the hot milk and cook for a minute or two more, whisking continuously until the sauce has thickened and is smooth. Remove from heat and add the Gruyere, Cheddar, salt, pepper, and nutmeg. Add the cooked pasta and crab and stir well. Place the mixture in 4 gratin dishes or a medium sized oven safe dish.

Sprinkle evenly with breadcrumbs and thyme and bake for 30 to 35 minutes, or until the sauce is bubbly and the mac n cheese is browned on the top.

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## Vault Masters Wine Club Tasting Notes

### *St. Francis Sonoma Coast Pinot Noir 2018*

For more than four decades, the wines of St. Francis Winery & Vineyards have reflected the finest mountain and valley vineyards in Sonoma County. Our founder, Joe Martin, fell in love with Sonoma Valley and established St. Francis Vineyard in 1971, planting 22 acres of Chardonnay and the first 60 acres of Merlot in Sonoma Valley. After achieving great success as a grower, Joe opened his own winery in 1979 with his business partner Lloyd Canton.

We source the fruit for this wine from vineyards in the Sonoma Coast region of the county. Due to the proximity to San Pablo Bay and the Pacific Ocean, the Sonoma Coast area experiences many cool and foggy days during the summer months, resulting in small yields of flavorful fruit with balanced acidity. This wine showcases the distinct varietal character and supple features and texture.'

2018 provided an ideal climate allowing time for the grapes to ripen to their optimum flavor structure. The year presented a fairly mild growing season with few heat spikes, inspiring winemakers to push harvest back a few weeks. This longer time on the vine was great for grapes and the mild temperatures kept the fruit from over-ripening. More than an inch of rain fell in early October in many locations, but there was little impact on the quality of the fruit. 2018 could be remembered as one of the longest and most desirable seasons in years, producing exceptional quality grapes throughout Sonoma County.

### Tasting Panel 93 pts

*Aged in French oak, this certified-sustainable wine from Sonoma County's coolest vineyard sites is lit from within. Tart cherry pops on the palate, introducing a sassy character that's punctuated by nutmeg and cinnamon. Dried blue flowers combine with orange peel on the unique finish.*

*Varietal: 100% Pinot Noir*



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## Vault Masters Wine Club Food Pairing

### *Roasted Salmon w/Mascarpone Polenta*

- 6 each 5oz pieces of salmon
- 1 Tablespoon of olive oil
- Salt to taste
- 6 tablespoons unsalted butter
- 1/2 small onion, minced
- 1 clove garlic, minced
- 4 cups chicken stock
- 2 cups quick cook polenta
- 1/4 cup mascarpone cheese
- 1/4 cup grated parmesan cheese
- Kosher salt and freshly ground pepper
- Chopped fresh parsley, for garnish

Preheat oven to 400F

Melt 2 tablespoons butter in a large saucepan over medium heat. Add the onion and garlic and cook until the onion is translucent, about 5 minutes. Add the chicken stock and bring to a simmer.

Slowly whisk in the polenta. Reduce the heat to low and cook, stirring frequently, until the polenta is thick and creamy.

Remove from the heat and whisk in the mascarpone, parmesan and the remaining 4 tablespoons butter. Season with salt and pepper and garnish with parsley.

While the polenta cooks, season salmon to taste with salt.

Brush both sides with olive oil

Bake on sheet pan until reaches medium-rare approx. 10 minutes

Serve salmon over a scoop of polenta. Garnish with chopped, fresh parsley.

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## Vault Masters Wine Club Tasting Notes

### *St. Francis Sonoma County Cabernet Sauvignon 2018*

For more than four decades, the wines of St. Francis Winery & Vineyards have reflected the finest mountain and valley vineyards in Sonoma County. Our founder, Joe Martin, fell in love with Sonoma Valley and established St. Francis Vineyard in 1971, planting 22 acres of Chardonnay and the first 60 acres of Merlot in Sonoma Valley. After achieving great success as a grower, Joe opened his own winery in 1979 with his business partner Lloyd Canton.

Fruit for our Sonoma County Cabernet Sauvignon comes from our estate vineyards in the Sonoma and Russian River Valleys, as well as from growers in Sonoma County's other top appellations, including Dry Creek Valley and Alexander Valley. Each carefully selected vineyard contributes distinctive and individual qualities to the finished wine.

A fairly mild spring and summer with few heat spikes allowed our 2018 harvest to begin right after Labor day, later than previous years. The consistent growing season and cooler temperatures allowed for slow ripening and deep flavor development resulting in exceptional quality fruit with remarkable balance and brightness.

*Balanced and vibrant, this medium-bodied Cabernet Sauvignon shows off expressive aromas and flavors of dark, red fruits and berries with notes of black licorice, cocoa powder, dried sage, and toast. The oak is well integrated for good structure and a smooth, lingering finish.*

*Varietals: 87% Cabernet Sauvignon, 8% Merlot, 3% Malbec, 1% Petit Verdot, 1% Cabernet Franc*



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### *Hanger Steak with Shallots*

- 1 tablespoon vegetable oil
- six 7-ounce hanger steaks
- salt and freshly ground white pepper
- 2 tablespoons unsalted butter
- 8 medium shallots, peeled, trimmed, thinly sliced, rinsed, and dried
- 2 tablespoons red wine vinegar
- 1/2 cup dry red wine
- 2 tablespoons finely chopped Italian parsley leaves

Heat a large heavy-bottomed sauté pan or skillet over high heat, then add the oil. When the oil is hot, season the steaks with salt and pepper, slip them into the pan, and brown evenly, turning as needed, until they're done the way you like them—6 minutes total will give you a medium-rare steak (remember, the steaks will continue cooking while they rest); cook the steaks a minute longer for medium and 2 to 3 minutes longer for well-done. Transfer the steaks to a heated serving dish and set them aside in a warm place while you make the shallots.

Place the pan you used to cook the steaks over medium heat and add 1 tablespoon of the butter and the shallots. Season with salt and pepper and cook, stirring, for 3 to 5 minutes, until the shallots are softened but not colored. Add the vinegar and cook until it evaporates, then add the wine. Bring the wine to the boil and allow it to cook down until it is reduced by half. Pull the pan from the heat and swirl in the remaining 1 tablespoon butter, then stir in the chopped parsley.

To serve: Cut each steak on the bias into thin slices and, for each serving, fan the slices out on a warm dinner plate. Drizzle the warm shallot sauce over the meat and serve immediately.

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