

Vault Masters Wine Club Tasting Notes

Kenwood Six Ridges Sauvignon Blanc 2019
Six ridges is crafted to reflect the wild of Sonoma. Named in honor of the mountains and ridges that border our vineyards and influence the terroir, these handcrafted small-lot wines celebrate provenance and our winemaker's commitment to craft.

The sprawling Sonoma Coast appellation embraces Sonoma County's coastline, while spreading north to Mendocino and south to San Pablo Bay. This vast region is uniformly cool due to the influence of breezes from the nearby Pacific Ocean. The terroir experiences a long growing season and produces outstanding Sauvignon Blanc with intense flavor and strong varietal character.

The 2019 vintage had a cool Spring and a mild, dry growing season which allowed our Sauvignon Blanc grapes more hang time to slowly mature to the peak of flavor. Our Six Ridges Sauvignon Blanc was harvested from 100% sustainable vineyards located in the Sonoma Coast appellation. Each vineyard lot was harvested in the early morning cool to retain the fresh flavors of the grapes and fermented separately in stainless steel tanks to preserve the beautiful natural acidity of the grapes.

Our Sauvignon Blanc displays fresh aromas of meyer lemon, kiwi and grapefruit, which are underscored by notes of white peach and lemongrass. Beautifully balanced, this wine has a crisp acidity with rich citrus and a refreshing finish.

Varietal: 100% Sauvignon Blanc



Vault Masters Wine Club Food Pairing

Fillet of Sole With Leek Sauce

- 4 skinless, boneless fillets of sole, about 1 1/4 pounds
- Salt to taste if desired
- Freshly ground pepper to taste
- 3 leeks, about 1 1/2 pounds
- 9 tablespoons butter
- 4 tablespoons finely chopped shallots
- 1/4 cup dry white wine
- 1 cup fish broth or bottled clam juice
- 1/4 cup finely chopped chives or parsley
- 4 teaspoons freshly squeezed lemon juice

Sprinkle fish on all sides with salt and pepper.

Trim off root ends of leeks. Cut each leek crosswise in half. Put upper green portion to another use, such as soup, or discard.

Slice white part of leek lengthwise and rinse thoroughly between the leaves. Cut into thin strips, then into very thin cubes. There should be about 3 1/2 cups.

Heat 2 tablespoons butter in a skillet and add shallots. Cook briefly, stirring, and add leeks. Cook, stirring, about 2 minutes and add wine and fish broth or clam juice. Cover closely and cook 5 minutes. Uncover and cook until most of the liquid evaporates. Swirl in 6 tablespoons of butter and the chives or parsley. Add salt and pepper.

Heat remaining 1 tablespoon of butter in a large, heavy skillet and add fish fillets. Cook about 2 minutes on one side or until golden brown. Cook about 1 minute on second side. Cooking time will depend on thickness of fillets. This may have to be done in two batches.

Spoon equal batches of the leek mixture into centers of four warmed plates. Cover each portion with one cooked fillet. Spoon 1 teaspoon of lemon juice over each fillet and serve.



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Unrated Xtra Cabernet Sauvignon 2018

UNRATED reflects a disruptive attitude in packaging and wine to provoke new consumers and challenge the traditional wine industry. Unrated creates a new disruptive category to satisfy consumers' desire for BOLD & INDULGENT FLAVORS.

With 34 years, the talented winemaker Isabel Mitarakis is one of the most promising figures in the new scene of Chilean wine industry. With an extensive experience in foreign harvests, she took part in the harvesting of Berlucchi (Franciacorta, Italy), in Fetzer Vineyards (Mendocino valley, California, USA) and Chateau Mouton Rothschild (Bordeaux, France). She began her career in Concha y Toro in 2011, and by 2013, she was actively taking part in the harvests of Chile's most iconic Cabernet Sauvignon from Maipo Valley: Don Melchor, demonstrating her strong commitment with Cabernet Sauvignon, the variety that has made Chile famous as a producer of world class wines.

This racy, concentrated cabernet sauvignon offers intense aromas and flavors of dark red berries, black fruits and sweet tannins. This wine culminates in a bold, long and enjoyable finish. If you think this is just another cab, you are mistaken.

Varietals: 100% Cabernet Sauvignon



The Wine Vault
230 N. Burkhardt, Evansville, IN



May 2022

Vault Masters Wine Club Food Pairing

Grilled Leg of Lamb with Garlic and Rosemary

- One 4- to 5-pound boneless leg of lamb, not butterflied
- 1/4 cup extra-virgin olive oil
- 8 large garlic cloves, smashed and coarsely chopped
- 2 tablespoons minced rosemary
- Salt and freshly ground pepper

Spread the lamb on a work surface. With a boning or paring knife, cut between the muscles and separate them using your fingers. Trim away any excess fat and gristle.

In a large, shallow dish, combine the olive oil, garlic and rosemary. Add the lamb and turn to coat. Let marinate at room temperature for 4 hours, turning a few times.

Preheat grill to high (450°F to 500°F).

Season the lamb with salt and pepper; do not scrape off the garlic or rosemary. Place lamb on oiled grates; grill, uncovered, turning often, until an instant-read thermometer inserted in each piece registers 125°F to 130°F for medium-rare. The times will vary according to the size and shape of the lamb leg, anywhere from 8 minutes for a 6-ounce piece to 20 minutes for a 1 1/2-pound piece.

Transfer the lamb to a carving board as each one is done, cover loosely with foil and let rest for 15 minutes. Thinly slice the lamb and serve.

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Vault Masters Wine Club Tasting Notes

Kenwood Six Ridges Pinot Noir 2018

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The Russian River carves a gap in the rugged coastal mountains of Sonoma County, building a route for cooling afternoon breezes and morning fog that create the unique terroir of the Russian River Valley. The mild growing conditions are ideal for producing rich and full flavored Pinot Noir.

The previous two years had accelerated growing seasons but the mild and dry growing conditions during 2018 led to a more average harvest date. Each vineyard lot was fermented separately on the skins, then the free run was drained and sent to French and Hungarian oak barrels (~30% new oak barrels) where it was aged for 11 months before bottling.

On the nose, ripe black cherry aromas are beautifully accented with touches of pie crust, nutmeg, and turmeric. The palate has a lush mouthfeel with soft tannins and elegant flavors of bright plum, sage, rosemary and a hint of grapefruit at the finish.

Varietal: 100% Pinot Noir



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Vault Masters Wine Club Food Pairing

Roast Loin of Pork with Fennel

- 2 cloves garlic, minced
- Salt and freshly ground black pepper, plus 1 tablespoon kosher salt
- 1 tablespoon fresh thyme leaves
- 1/4 cup Dijon mustard
- 1 (3-pound) boneless pork loin, trimmed and tied
- 3 small fennel bulbs, tops removed
- 8 carrots, peeled, and thickly sliced diagonally
- 10 small potatoes (red or white-skinned), cut in quarters
- 2 yellow onions, thickly sliced
- 4 tablespoons good olive oil
- 4 tablespoons unsalted butter, melted

Preheat the oven to 425 degrees F.

With a mortar and pestle, or in a food processor fitted with a steel blade, grind together the garlic, 1 tablespoon salt, and thyme leaves. Add the mustard. Spread the mixture over the loin of pork and allow it to sit at room temperature for at least 30 minutes.

Meanwhile, cut the fennel bulbs in thick wedges, cutting through the core. Toss the fennel, carrots, potatoes, and onions in a bowl with the olive oil, melted butter, salt, and pepper to taste. Place the vegetables in a large roasting pan and cook for 30 minutes. Add the pork loin to the pan and continue to cook for another 30 to 50 minutes, or until a meat thermometer inserted into the middle of the pork reads exactly 138 degrees. Remove the meat from the pan and return the vegetables to the oven to keep cooking. Cover the meat with aluminum foil and allow it to rest for 15 minutes. Remove the strings from the meat and slice it thickly. Arrange the meat and vegetables on a platter. Sprinkle with salt and freshly ground pepper to taste. Serve warm.

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