

## Vault Masters Wine Club Tasting Notes

### *Banshee Sauvignon Blanc 2017*

We started Banshee Wines in 2009 at a bar in the Dogpatch neighborhood of San Francisco. With money borrowed from our friends and family, Banshee Wines was launched with eight barrels of coveted Sonoma Coast Pinot Noir. Our initial intent was to make wines that tasted like the best California had to offer, but were priced so that everyone could enjoy them.

Today the Banshee Wines mission remains the same as it was in those early days – to craft distinctive wines that over-deliver in every possible way.

Our sauvignon blanc comes from a combination of vineyards in the Russian River and Sonoma Valleys. The warm days and cool evenings of these regions are perfect for our style of sauvignon blanc: fruit-driven with a backbone of lip-smacking acidity. About 30% is made up of the musqué clone of sauvignon blanc to really “power up” and highlight the floral aspects of the wine (think x-men).

The 2017 growing season was full of extremes starting with one of the wettest springs in a long time. This provided saturated soil profiles to start the season and plenty of water to get vigor in the vines. Relatively mild conditions during berry set allowed for closer to normal crops in the season. Heat in late August kicked harvest into full swing particularly with the early varieties. With great farming and team work, we were able to get the fruit into the winery at optimal flavors and ripeness levels.

*This 2017 Sauvignon Blanc opens with a fragrant nose of floral citrus blossom. Its moderately weighted palate of green apple, white peach, orange, jasmine and lilac notes charm the senses. A balanced finish of floral and citrus zest bring bright acidity and a hint of sea salt packs a flavorful finish.*

*Varietal: 100% Sauvignon Blanc*



The Wine Vault  
230 N. Burkhardt, Evansville, IN



November 2020

## Vault Masters Wine Club Food Pairing

### *Broiled Tilapia with Mustard-Chive Sauce*

#### *Fish*

- Vegetable oil cooking spray
- 4 (5 to 6-ounce) tilapia fillets
- Extra-virgin olive oil, for drizzling
- Kosher salt and freshly ground black pepper

#### *Sauce:*

- 1/4 cup plain, full-fat Greek yogurt
- 2 teaspoons agave nectar or honey
- 1 teaspoon Dijon mustard
- 1/4 cup lemon juice (from 1 large lemon)
- 2 tablespoons chopped fresh chives
- Kosher salt and freshly ground black pepper

For the fish: Preheat a broiler. Spray a small baking sheet or flameproof baking dish with vegetable oil cooking spray. Set aside.

Drizzle the tilapia fillets on both sides with olive oil and season with salt and pepper. Arrange the fillets in a single layer on the prepared baking sheet and broil until cooked through and the flesh flakes easily with a fork, about 6 to 8 minutes. Set aside to cool slightly.

For the sauce: In a small bowl, mix together the yogurt, agave nectar, and mustard until smooth. Whisk in the lemon juice and chives. Season with salt and pepper, to taste.

Transfer the tilapia to a serving platter and drizzle with the sauce.

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### ***Torbreck Woodcutter's Shiraz 2019***

Torbreck is on a quest to become one of the world's great wine marques.

A critical part of this journey is remaining unwaveringly true to our core vision and not being diverted by trends and fashions.

Provenance is everything to us. We believe the Barossa is the most exciting place to make wine in the world, with its gentle Mediterranean climate and 175 years of Silesian and English commitment to winemaking and grape-growing.

This wine reflects the up and coming Shiraz vineyards of the Barossa, rather than the battle hardened old vines that make up the core of our other cuvee's. But like all Torbreck wines, Woodcutter's - Shiraz receives the very best viticultural and winemaking treatment. Although this wine is constantly praised for its succulence and richness, there is also a complexity and texture which is rarely found at this price.

The growing season was defined by a continuously warm to hot summer with no effective rainfall, wind and hail at flowering, and followed with three major frosts - resulting in an earlier and much smaller harvest than average. These tough conditions produced smaller clusters of intensely dark berries with thick fleshy skins contrasted against brown mature stalks. Whilst yields were down, once these vineyards were fermenting in our cellar the concentration of colour, tannin and aroma of the 2019 vintage was revealed.

*Full of freshness and bright youthful fruits, the 2019 vintage brings an opulence and class to the wines. Aromatic plum and raspberries with freshness and balance, the wine has a round central core of red fruit that gives way to a complex mid-palate full of cassis, dark cherry, spice and vanilla. While offering immense pleasure in its youth, the 2019 Woodcutter's - Shiraz will certainly develop into an impressive wine with a few more years in the cellar. A fantastic introduction to the Torbreck range.*

*Varietal: 100% Shiraz*



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## Vault Masters Wine Club Food Pairing

### ***Australian Carpetbag Steak***

- Thick-cut beef filets mignon or New York strip steaks -- 4
- Oysters, cleaned and shucked -- 8 to 10
- Worcestershire sauce -- 1/4 cup
- Lemon juice -- 2 tablespoons
- Salt and pepper -- to season
- Oil -- 3 tablespoons
- Cognac or brandy (optional) -- 1/4 cup
- Beef stock -- 1 cup
- Butter, room temperature -- 4 tablespoons

Using a thin boning knife, cut a small incision into the side of each steak just big enough to insert the oysters. Move the knife back and forth inside each steak to create a pocket.

In a bowl, mix together the oysters, Worcestershire sauce, lemon juice and salt and pepper to season. Set aside to marinate for at least 30 minutes.

Pour a little of the marinade into each pocket and stuff each steak with 2 or 3 oysters. Secure the opening with toothpicks and let the steaks rest at room temperature for about 30 minutes to allow the flavors to meld.

Heat the oil in a large skillet or saute pan over medium-high flame until it just starts to smoke. Season each steak with salt and pepper. Sear the steaks in the hot oil, letting them cook for about 3 minutes per side for medium-rare. If you like your steaks more well done, reduce the flame to medium and cook for another 2 minutes for medium or another 4 to 6 minutes for well done.

Place the steaks on warm plates while you make the sauce. Remove the skillet or saute pan from the flame and carefully pour in the cognac or brandy. Return the pan to medium flame and heat, scraping up any bits from the bottom, until almost evaporated. Then add the beef stock and simmer to reduce its volume by about 1/2. Remove from heat, adjust seasoning with salt and pepper and whisk in the butter.

Serve the steaks with a little of the sauce poured over each.

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### *Bodega Norton Malbec D.O.C. 2015*

In 1895 Edmund Norton founded Bodega Norton and became an ambassador for quality Argentinian winemaking. Our team is united by a passion to honor our pioneering founder and the wines that still bear his name.

Bodega Norton has five vineyards spread over the main terroirs of the province of Mendoza in, foothills of the Andes Mountains, all of them within a privileged zone known as the First Zone for the quality of its grapes. It is not just geographical location that influences the quality of our wines, but the age of our vines. Their average age is around 30 years, but we also have a large number of hectares planted with 80-year-old vines.

An authentic exponent of Argentine Malbec. The distinction D.O.C. (Denominación de Origen Controlada / Controlled Place Name) certifies that grapes that give origin to it come from Luján de Cuyo exclusively, one of the most remarkable regions for wine production in Argentina, and that it has been matured in both French oak barrels and the bottle.

Deeply red colour with violet hues. Aromas of ripe red fruits and black pepper. Friendly tannins on the palate, rounded structure and long finish.

### Wine Spectator 92 pts.

*This refined and powerful red features concentrated red plum, raspberry and boysenberry flavors. Offers liting spiciness midpalate, with a finish that features licorice and dried ginger accents.*

Varietal: 100% Malbec



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### *Skirt Steak with Chimichurri Sauce*

- 1 1 1/2-lb. skirt steak (about 1/2" thick), cut it in half crosswise
- Kosher salt and freshly ground black pepper
- 1/2 cup Chimichurri Sauce

#### *Chimichurri Sauce*

- 1 shallot, finely chopped
- 1 Fresno chile or red jalapeño, finely chopped
- 3-4 garlic cloves, thinly sliced or finely chopped
- 1/2 cup red wine vinegar
- 1 tsp. kosher salt, plus more
- 1/2 cup finely chopped cilantro
- 1/4 cup finely chopped flat-leaf parsley
- 2 Tbsp. finely chopped oregano
- 3/4 cup extra-virgin olive oil

Sprinkle skirt steak lightly with salt and let sit at room temperature for 30 minutes. Pat dry with paper towels and season again with salt and black pepper.

Build a medium-hot fire in a charcoal grill, or heat a gas grill to high

Cook 3-4 minutes per side until meat is nicely charred and medium-rare.

Transfer steak to a carving board; let rest for 5-10 minutes. Thinly slice. Serve with Chimichurri Sauce.

#### *Sauce*

Combine shallot, chile, garlic, vinegar, and 1 tsp. salt in a medium bowl. Let sit 10 minutes. Stir in cilantro, parsley, and oregano. Using a fork, whisk in oil. Transfer 1/2 cup chimichurri to a small bowl; season with salt and reserve as sauce. Place meat in a glass, stainless-steel, or ceramic dish. Toss with remaining chimichurri. Cover and chill at least 3 hours or up to overnight.

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