

## Vault Masters Wine Club Tasting Notes

### *Joseph Drouhin Bourgogne Blanc 2020*

In 1880, Joseph Drouhin, who was from the Chablis region originally, chose the city of Beaune to found the business that bears his name. Over the years and with each generation, the vineyard estate grew. At the same time, the founder's passionate search for excellence and knowledge was handed down like a family heirloom; Maison Joseph Drouhin continues to ensure this valuable family heritage.

Bourgogne white is made with the Chardonnay grape coming from the whole of Burgundy. It is often the entry level wine leading to the great white Burgundies: to drink it provides the simple pleasures of a classic Burgundy.

Throughout the ageing process, decisions are taken only after careful tasting evaluation. The data obtained is then completed through technical analysis. As with every other Joseph Drouhin wine, absolute priority is given to the true expression of terroir and character of the vintage.

The 2020 whites are fruity with very beautiful acidities and offer a great aromatic complexity. Despite the hot temperatures of summer, they are well-balanced, supported by freshness.

*"Fruity and full of life. This is a classical white Burgundy and a good entry level wine for Burgundy in general. The colour is golden yellow, with a greenish glint. The aromas are reminiscent of fresh grape and green almond. Elegant texture".*

*Varietal: 100% Chardonnay*



The Wine Vault  
230 N. Burkhardt, Evansville, IN



November 2021

## Vault Masters Wine Club Food Pairing

### *Salt-Roasted Chicken*

- 3 large sprigs of flat-leaf parsley
- 3 large sprigs of marjoram
- 3 large sprigs tarragon
- 1 3-4 lb. chicken
- 7 cups (about 2 3/4 lb.) kosher salt
- 12 large egg whites

Preheat oven to 400°. Line a 15x11" roasting pan with foil, if desired. Stuff herbs into chicken cavity; tie legs loosely together. Tuck wing tips under.

Place salt and egg whites in a large bowl. Use your hands to blend well, kneading to soften slightly, about 4 minutes. Pack 1/3 of salt mixture onto bottom of pan. Place chicken on top. Pack remaining salt mixture over and around chicken to completely enclose.

Roast until a thermometer registers 165° when inserted through the salt crust into the thickest part of the thigh, about 70 minutes. Let rest for 10 minutes. Crack salt with the back of a knife or wooden spoon. Remove salt and skin from chicken; transfer meat to a work surface. Carve and serve.

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### *Austin Paso Robles Cabernet Sauvignon*

Paso Robles is the home to many dreamers and self-starters, those who have a spirit and the drive to create their own destiny. Paso Robles entices those individuals to be their best, create the best from the land and all that it produces. This wine is a tribute to those who believe in Paso Robles and all of its greatness, just like our winemaker, himself.

We searched the Paso Robles AVA that tell the story of Paso, sourcing from reputable vineyards and growers located in some of our favorite soil sites that drive structure, tannin development and rich color. These vineyards are both well-established and newer plantings; a blend of traditional Paso style Cabernet and new, exciting clones that are proving to be the next generation of Paso. We sourced from four Paso Robles districts, each with a unique terroir and all with our desired ancient seabed, calcareous soils.

Our Cabernet Sauvignon is harvested and fermented individually by vineyard lots and then barreled into a combination of French and American oak barrels, 10% of which are new. Wines were matured in oak for an average of 20 months and racked twice during barrel-aging before an initial blend was assembled in September of 2020. Following another 4 months in 15% new French Oak, the blend was finalized in December 2020 and was racked a final time before a gentle cross-flow filtration and bottling in late January 2021.

*True to Paso Robles' signature style, this fruit forward Cabernet Sauvignon has enticing aromas of dark fruit, fresh vanilla bean and hints of coffee. On the palette, the dark brooding fruit flavors are balanced with savory notes of black pepper, baking spices along with a touch of tobacco to add warmth and dimension. Lovely notes of sweet oak, lively acidity & fine dusty tannins complete this wine making it the perfect Cabernet Sauvignon to enjoy daily.*

*Varietal: 100% Cabernet Sauvignon*



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### *Roasted Beef Tenderloin with Roasted Pepper and Black Olive Sauce*

- 2 (2 to 2 1/2 pound) center-cut pieces of beef tenderloin
- Extra virgin olive oil, for coating roasts, plus 3 tablespoons for sauce
- Grill seasoning (recommended: Southwestern Mesquite from local favorite Spice of Life)
- 5 whole roasted red peppers, coarsely chopped, well drained and pat dry
- 2 cloves garlic, popped from skin
- Handful flat-leaf parsley
- 1 cup good quality pitted black olives, from bulk bins, such as kalamata, drained well
- Salt and pepper
- Crusty bread, sliced

Liberally coat the meat with extra-virgin olive oil and grill seasoning. Place the meat on a roasting rack or in a roasting pan and place in oven. If you are cooking in a pan with no rack, add a splash of water to the pan. Roast the meat 10 minutes on high then reduce heat to 350 degrees F and cook 30 minutes more. Do not open oven during those first 10 minutes. Remove meat from oven and let rest 10 minutes before serving.

While meat is in oven place roasted peppers in food processor and add garlic, parsley, olives, salt and pepper. Turn the processor on and stream in extra-virgin olive oil, about 3 tablespoons.

Thinly slice meat against grain and serve with crusty bread and sauce.

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### *Decoy California Red Wine 2019*

Established more than 30 years ago by legendary vintners Dan and Margaret Duckhorn, our roots run deep at Decoy. The core blend for this California Red Wine pairs the elegance of Merlot with the complexity of Cabernet Sauvignon. Reflecting the character of each growing season and the diversity of our vineyard sources, Decoy has established itself as a wine of distinction. From vine to bottle, we craft our wines to the highest standards, only using grapes from exceptional vineyards.

Throughout California, the 2019 growing season provided picture-perfect growing conditions. Following a cool, wet winter and spring, summer brought perfectly temperate weather that created exceptional flavor development in the grapes. Warm weather during harvest ensured ideal ripeness, resulting in dynamic whites with beautiful energy and complexity, and lush and flavorful reds with deep colors and lovely intensity.

*This enticing wine displays gorgeous aromas of blackberry, plum, dark red fruit and cranberry, with hints of caramel and exotic spices. The luxurious berry notes are echoed on the palate, where they are supported by supple, refined tannins and an energetic mouthfeel that carries the wine to a long, lush finish.*

*35% Cabernet Sauvignon, 27% Merlot, 16% Zinfandel, 8% Petite Sirah, 5% Malbec, 5% Petit Verdot, 2% Syrah, 2% Carignan*



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### *Buffalo Chicken Dip*

- 8 oz cream cheese
- ½ cup mayonnaise
- 1 Tbsp hot sauce (such as Tabasco or Franks)
- 1 large garlic clove, minced
- 2 cups shredded cooked chicken
- 1 cup shredded cheese (cheddar, gouda and/or gruyere)
- ½ cup crumbled blue cheese (optional)
- ¼ cup finely chopped green onion
- 1 tsp Salt
- 1 tsp Black Pepper
- Tortilla chips and/or celery sticks

In a stand mixing bowl. Add the cream cheese, mayonnaise, hot sauce, and garlic and whip until combined. Fold in the chicken, ¾ cup of the cheese, 6 Tbsp of the blue cheese (if using) and the green onion. Transfer the mixture into a 1-1/2 quart baking dish and sprinkle the remaining cheese over top.

Bake the dip for about 20 minutes, until bubbling. Turn on the broiler and broil 6 inches from the heat until lightly browned on top, a few minutes. Let stand for 5 minutes.

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