

Vault Masters Wine Club Tasting Notes

Paco & Lola Albariño 2021

Paco & Lola comes from 500 sun-kissed acres of vineyards in Meano (Pontevedra) where the Rosalia de Castro Winery is situated in an area considered to be the cradle of Albariño wine. In the heart of the Salnes Valley, this special area of northwest Spain is making some of the country's most interesting white wines. The Val do Salnes Subarea, is the largest growing area, covering more than the 50% of the surface and with more than the 70% of the growers. Paco & Lola is a young, modern winery committed to a fresh way of making and experiencing wine. Known around the world for our sophisticatedly fun image.

The freshest, most fun, most chic Albariño of the Rías Baixas. It makes you feel good to be alive and gets everyone smiling whenever a bottle is cracked open! The flagship brand of the winery!

From its beginning, Paco & Lola has been actively involved in sustainable production through its integrated management of winegrape growing practices that ensure the maximum respect for the environment.

We are one of three members of LIFE + Viñas Atlánticas (LIFE + Atlantic Vineyards), an innovative project through which winegrowers are committed to minimizing the use of chemical products using a variety of techniques and coordinated actions within the Environmental Management System.

Decanter 91 pts

The appearance is an attractive straw color with hints of green in the rim; clean and brilliant. It is very expressive and harmonious nose with fine notes of white fruit (green apples, pear) and lemony aromas. Hints of herbs (basil) and flower blossom base notes. There is a surprising aromatic intensity. The palate is clean and textured. It's a seductive exotic palate of pineapple and mango intermingled with refreshing citrus flavors amplified by minerally accents. It is silky but yet full bodied, with long lingering finish, round and very tasty.

Varietal: 100% Albarino



The Wine Vault
230 N. Burkhardt, Evansville, IN



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Classic Spanish Seafood Stew

- 3 tbsp extra virgin olive oil
- 10 blanched almonds
- 4 cloves garlic
- 1 cleaned tube of squid
- 1 onion
- 1/2 green bell pepper
- 1/2 red bell pepper
- 1 tsp sweet smoked Spanish paprika
- 1 tsp dried thyme
- 1/2 cup white wine
- 1 cup tomato sauce
- 1 1/2 cups fish broth
- 1/4 tsp saffron threads
- 14 oz cod fillet
- 10 raw jumbo shrimp (peeled & deveined)
- 1 lbs fresh clams
- 3 tbsp finely chopped parsley
- sea salt
- black pepper

Heat a large deep fry pan or a stock pot with a medium heat and add in 3 tbsp extra virgin olive oil, after 2 minutes add in 10 raw blanched almonds and 4 cloves of garlic, sauté for 3 to 4 minutes or until golden fried all around, then remove from the pan and transfer into a mortar

Using the same pan with the same heat, add in 1 cleaned tube of squid that's been cut into thin rings, mix with the olive oil and cook for 1 minute, then remove from the pan and cover with foil paper

Once again, using the same pan with the same heat, add in 1 onion roughly chopped and 1/2 red & 1/2 green bell pepper roughly chopped, mix with the olive oil, after 5 minutes and the vegetables are lightly sautéed, add in 1 tsp sweet smoked paprika and 1 tsp dried thyme, quickly mix together, then add in 1/2 cup white wine, after 3 minutes add in 1 cup tomato sauce and season everything with sea salt & black pepper, mix together and raise the heat to a medium-high heat

While the tomato sauce is simmering, move back to the mortar with the almonds & garlic, add in 2 tbsp finely chopped parsley and a dash of sea salt, using a pestle pound down on the ingredients until you form a paste

After simmering the tomato sauce for 10 minutes and it has thickened up, add in 1 1/2 cups fish broth, 1/4 tsp saffron threads and the almond & garlic paste, mix together, once it comes to a boil, place a lid on the pan and lower the fire to a low-medium heat

Meanwhile, cut the cod fillet into 1 inch x 1 inch pieces and season with sea salt & black pepper, season 10 raw jumbo shrimp (peeled & deveined) with sea salt & black pepper and rinse 1 lbs fresh mussels under cold running water

After simmering the broth for 10 minutes, add in the pieces of cod and the clams, place the lid back on the pan and raise the heat to a medium-high heat, after 4 minutes and all the clams have opened, add the shrimp and the reserved squid, cook for 1 to 2 minutes or until the shrimp are fully cooked, remove the pan from the heat

Transfer into shallow bowls and sprinkle with finely chopped parsley, enjoy!

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Boomtown by Dusted Valley Merlot 2019

Boomtown by Dusted Valley offers classic Washington State wines with one goal - to over deliver. In 2003, Wisconsin natives Chad Johnson and Corey Braunel left the comforts of their corporate jobs to move to Walla Walla and fulfill their dream of crafting world-class wine. Combining Washington State grapes with their rough and tumble know-how and a sizeable piece of their souls, the family created Dusted Valley and Boomtown.

Our 2019 Boomtown red wines hail from The Cliffs Vineyard, perched right along the mighty Columbia River in the Southeast corner of the Horse Heaven Hills AVA. Beautiful fruit and balance are the hallmarks of these wines, and with the addition of roughly 10-15% of our Dusted Valley estate fruit, the result yields wines with polish, concentration and varietal typicity that over deliver time and again.

With temperatures moderated by the Columbia River, The Cliffs Vineyard is a cooler site compared to its vineyard neighbors in the Horse Heaven Hills AVA. The cooler climate lends itself to longer hang times and phenolic ripeness which lead to old world sensibilities with bright core Washington fruit and natural acidity.

James Suckling

89 pts

Lavender, pine berries and sandalwood on the nose. It's full-bodied with firm, round tannins. Lots of perfume and wood.

Varietals: 95% Merlot, 2% Petite Sirah, 2% Cabernet & 1% Petite Verdot



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Gougeres

1 cup water

1 stick unsalted butter

1 teaspoon sugar

1 1/4 cups all-purpose flour

5 ounces Mangego cheese, grated, about 1 1/2 cups

2 tablespoons finely chopped chives

4 large eggs, room temperature

1/2 teaspoon Spanish smoked paprika

Preheat the oven to 425 degrees

If you are going to bake these right away, line 3 one half sheet pans with parchment paper or a Silpat.

Over medium high heat bring a saucepan containing the water, butter, and sugar to a boil. Remove from the heat and quickly add all of the flour and stir briskly with a wooden spoon until the flour is no longer visible.

Place the saucepan back on the heat and stir constantly until the dough starts to leave a film on the bottom and sides of the pan. This will take about 3-4 minutes.

Add the cheese and chives and stir until the cheese is melted. Place the dough in a stand mixer fitted with a paddle attachment and mix on low speed for about a minute to cool the dough. Increase the speed to medium and add the eggs one at a time, incorporating each before adding another one.

Once a smooth dough has formed, place in a piping bag with a plain 5/8 inch tip. Hold the tip perpendicular to the sheet pan and squeeze 1 1/2 inch wide mounds two inches apart. A moistened fingertip will help smooth the top (keep a little bowl of water close). If you don't have a piping bag you can mound the dough using two spoons.

Sprinkle the paprika on top and bake for about 20 minutes or until golden brown.

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Boomtown by Dusted Valley Cabernet Sauvignon 2020

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Varietals: 98% Cabernet Sauvignon, 2% Petit Verdot



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Meatball Sliders with Red Wine Onion Jam

Jam

- 3 tbsp unsalted butter
- 1 pound onions, thinly sliced
- 1 cup red wine
- 1/4 cup brown sugar
- 1 1/2 tps red wine vinegar
- 1/8 tsp cayenne pepper
- 3/4 cup chopped onion
- 1 carrot, rough chop
- 1 stalk of celery, rough chop
- 1 clove of garlic, rough chop
- 1/2 cup whole parsley leaves
- 4 thick slices of bacon, cut into 2 inch pieces

Meatballs

- 1/3 cup fine bread crumbs
- 1/2 cup milk
- 1 egg, beaten
- 2 1/2 teaspoons Savor
- 2 tps Worcestershire sauce
- 1 1/2 lbs 80/20 ground beef
- 3/4 cup Gruyere shredded or cheese of choice
- 24 slider type buns, Hawaiian brand rolls work well.

Jam

In a medium saucepan melt the butter and add the onions. Cook over moderate heat for about 20 minutes or until the onions begin to brown and soften. Add the wine, brown sugar, vinegar, and cayenne. Stir to combine. Cook over medium low heat for about 30 minutes, stirring occasionally, until a thick jam forms. Set aside to cool.

Meatballs

In a large bowl, combine the bread crumbs, milk, egg, and Worcestershire sauce, set aside.

Place the onions, carrot, celery and garlic in the work bowl of a food processor. Pulse until finely chopped. You may need to scrape down the sides a few times. Add the parsley and pulse to chop. Place the vegetables in the bowl with the bread crumb mixture.

Add the bacon to the now empty bowl of the food processor and pulse until finely minced. Add the bacon to the bowl with the vegetables and stir to thoroughly combine.

Gently mix the ground beef into the bacon mixture until combined, being careful not to over work.

If you have a 2 ounce scoop this will make the forming process really easy. If not use about 4 tablespoons of the meatball mixture per ball.

Roll the meatballs and place on sheet pan. Slightly flatten the meatballs so they are no longer perfectly round.

Bake for 15 minutes then remove from the oven and sprinkle a little cheese on top of each meatball. Return to the oven and bake for 1 more minute to melt cheese.

To serve, spread mayonnaise on each roll then top with a meatball and a spoon of onion jam. Serve warm.

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