

Vault Masters Wine Club Tasting Notes

Langhe Arneis 2018

Since 1340, 19 generations one after another, have managed the Monfalletto property in the town of La Morra, the center of the production of Barolo wine.

Even today, the property is entirely family-run. Giovanni Cordero di Montezemolo and his children Elena and Alberto are the protagonists of this millennium.

The historical single-body vineyard area of 28 hectares (69 acres), rare for the area, extends over all sides of the hill. The land has always been cultivated with the various local varieties, selected and distinctly planted according to sun exposure, type of soil and the altitude.

In 1965 Paolo Cordero di Montezemolo obtained an important lot of old vines in the center of the famous Villero area in Catiglione Falletto. From this 2-hectares vineyard we pick the grapes for Barolo Enrico VI.

Over the years, further acquisitions and long-term leasing of vineyards have been made, not far from the winery headquarter and in the area of Alba and Roero.

De-stemmed and pressed. Followed by static clarification or must flotation. Drawn off and fermented at a temperature between 13-15°C for about one month in stainless steel. Left on the lees for about three months, raked and allowed to clarify naturally in stainless steel. Kept for at least two months in the bottle before market release.

Splendid accompaniment for antipasti and springtime first courses including omelets with wild herbs, savory pies, vegetable soups, stuffed squash blossoms, freshwater seafood and 'vitello tonnato' (veal cutlets with tuna sauce). Excellent as an aperitivo.

Bright straw color; intense bouquet of peach and acacia flowers, chamomile, melon and yellow flowers. Inviting and fresh with a typical note of a slightly bitter finish.

Varietal: 100% Arneis



The Wine Vault
230 N. Burkhardt, Evansville, IN



October 2020

Vault Masters Wine Club Food Pairing

Fines Herbes Omelet

- 10 large eggs, preferably organic
- ¼ teaspoon salt
- ½ teaspoon pepper
- ½ cup loosely packed chopped fresh herbs (1/4 cup parsley, and 1/4 cup combined tarragon, chives and chervil)
- 1 tablespoon canola oil
- 2 tablespoons unsalted butter

Using a fork, beat the eggs, salt and pepper in a bowl until thoroughly mixed. Stir in the herbs.

Heat half the oil and butter in a 10-inch nonstick skillet over high heat. When the oil and butter are hot, add half the egg mixture. Stir continuously with a fork, shaking the pan, for about 2 minutes to create the smallest-possible curds. When most of the egg is solid, cook it without stirring for 10 seconds to create a thin skin on the underside.

Roll the omelet by folding over one side and then the opposite side, and invert it onto a plate. Repeat with the remaining ingredients to make a second omelet. Cut each omelet in half.

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The Soldier Cabernet Sauvignon 2017

The Soldier - working the long hours, quietly carrying the heavy weight of duty with love and courage. The Soldier is sourced from the exceptional vineyards of the Columbia Valley.

Bud break in 2017 was behind historical averages and significantly behind the most recent warm vintages of 2013-2015. The early part of summer saw average temperatures in the Columbia Valley followed by above average temperatures in July and August. Harvest began right on schedule, perhaps even a bit early, in late August. In the second half of September, temperatures cooled considerably, which delayed ripening. This allowed for luxurious amounts of hang time without the threat of increased sugar accumulation, stretching harvest into the first week of November.

Grape clusters are destemmed and gently crushed to break the berry skin. A small portion of whole berries are also included in the must to soften overall wine tannins. The must is then cold soaked for 48 hours with daily pump overs. Fermentation occurs in a stainless steel open-top tank with twice daily punch downs. Wines are tasted daily during fermentation to monitor tannins and overall extraction. Grape skins are removed from the wine when optimal flavor and texture are obtained and the barreled down for extended aging in French and American oak.

The Soldier has a brooding dark garnet color with brick red edges. There are aromas of baked blueberry pie, cocoa powder and plum with savory nuances like fresh sage, tobacco leaf and ground coffee. Immediate fruit flavors like dark cherry and currant are accentuated by clove, sage and toasty oak. This is a big wine with tannin that turns from chewy to dusty through the mid-palate. Bright and balanced acidity leads to a complex and structured finish. Drinking beautifully now and has terrific cellaring potential.

Varietals: 78% Cabernet Sauvignon, 11% Cabernet Franc, 8% Merlot, 3% Tempranillo



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Grilled Sausages with Polenta and Tapenade

- 1 cup coarse-grain yellow polenta or cornmeal
- 1 cup chopped, oil-cured black olives
- 1 cup chopped Kalamata olives
- 1 cup chopped California black olives
- 2 garlic cloves, crushed and minced
- 2 anchovy fillets, minced
- 3 tablespoons chopped fresh Italian parsley
- 1 teaspoon fresh thyme leaves
- 2 teaspoon grated orange zest
- 1/3 cup best-quality, extra-virgin olive oil
- Black pepper in a mill
- 2 tablespoons butter
- 2 ounces Parmigiano-Reggiano or similar cheese, grated

Directions

Pour 4 cups of water into a medium saucepan set over high heat, add a generous tablespoon of salt and bring to a boil over high heat. Using a whisk, stir the water in one direction to create a vortex; slowly pour the polenta into the vortex, stirring all the while. Reduce the heat to medium and continue to stir until the mixture thickens. Switch from a whisk to a wooden spoon and stir frequently until the polenta is very thick and tender; if it seems too thick, add more water, cup at a time.

While the polenta cooks, put the olives, garlic, anchovies, parsley, thyme and orange zest into a small bowl and toss together. Stir in the olive oil, season with black pepper, cover and set aside.

When the polenta is almost done, add the butter, cheese and about 3 tablespoons of the tapenade and stir well. Rinse a 6-cup mold in cold water, tip the polenta into it, agitate the pan to level the polenta, cover with a sheet of wax paper or aluminum foil and set aside for 30 minutes.

Cook the sausages on a ridged grill pan or an outdoor grill.

Invert the polenta onto a large, flat plate and lift off the mold. Cut the sausages in half, set them around the polenta, spoon tapenade on top of the polenta and serve right away.

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Masi Campofiorin 2015

Deep roots and links to the ancient civilization of the Venetian regions mould the extraordinary heritage that Masi expresses in its iconic wines, authoritative ambassadors of Italian excellence in the world. The spirit of Venice can also be found in its hinterland, where it has been the inspiration of farmers, as well as merchants and great travellers. These are lands with strong convictions deeply linked to the production of great wines.

Masi, which has always been committed to safeguarding its heritage of grapes and indigenous winemaking techniques, has a particular expertise in the Appassimento (grape drying) method traditionally used in the Venetian regions to concentrate aromas and flavours in wine. The result is majestic and unique wines, such as Amarone, of which Masi produces the widest and most authentic range on the international market.

Full bodied, smooth and velvety, but approachable and versatile in its food pairings. Combines simplicity with style, strength and majesty.

This is the original Supervenetian created by Masi in 1964 and internationally recognised as a wine of "stupendous body and complexity", the prototype for a new category of wines from the Veneto inspired by the Amarone production method (Burton Anderson). Its own production method was described by Hugh Johnson as "an ingenious technique".

Tasting Panel 91 pts

Intense ruby red color, ripe cherries and sweet spices on the nose. The palate is rich, intense cherries and berry fruit; good length and soft tannins.

Varietals: Corvina, Rondinella, Molinara



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Creamy Pasta with Crispy Mushrooms

- 4 Tbsp. extra-virgin olive oil
- 1 lb. mixed mushrooms (such as maitake, oyster, crimini, and/or shiitake), torn into bite-size pieces
- Kosher salt
- 2 medium shallots, finely chopped
- 1 lb. spaghetti or bucatini
- ½ cup heavy cream
- 1/3 cup finely chopped parsley
- Zest and juice of ½ lemon
- 2 Tbsp. unsalted butter, cut into pieces
- ½ oz. Parmesan, finely grated (about ½ cup), plus more for serving
- Freshly ground black pepper

Heat 2 Tbsp. oil in a large pot over medium-high. Cook half of mushrooms in a single layer, undisturbed, until edges are brown and starting to crisp, about 3 minutes. Give mushrooms a toss and continue to cook, tossing occasionally, until all sides are brown and crisp, about 5 minutes more. Using a slotted spoon, transfer mushrooms to a plate; season with salt. Repeat with remaining 2 Tbsp. oil and mushrooms and more salt.

Reduce heat to medium-low and return all of the mushrooms to the pot. Add shallots and cook, stirring often, until shallots are translucent and softened, about 2 minutes.

Meanwhile, cook pasta in a large pot of boiling salted water, stirring occasionally, until very al dente, about 2 minutes less than package directions.

Using tongs, transfer pasta to pot with mushrooms and add cream and 1 cup pasta cooking liquid. Increase heat to medium, bring to a simmer, and cook, tossing constantly, until pasta is al dente and liquid is slightly thickened, about 3 minutes.

Remove pot from heat. Add lemon zest and juice, parsley, butter, ½ oz. Parmesan, and lots of pepper and toss to combine. Taste and season with more salt if needed.

Divide pasta among bowls and top with more Parmesan.

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