

Vault Masters Wine Club Tasting Notes

Cuaison Sauvignon Blanc 2019

Founded in 1969, Cuaison is one of the pioneering wineries that helped shape the modern era of Napa Valley winemaking. As an independent, family-owned winery for nearly five decades, we are dedicated to crafting exceptional wines from our acclaimed estate in the Los Carneros region of Napa Valley. To this day, our mission remains true to our roots, and so do our wines.

The 2019 vintage was in many ways reminiscent of 2018 in that it started late and stayed on track for a late harvest. The extremely wet winter of 2019 helped the health of the canopies in the vineyard while filling our reservoirs with water for the season before, we enjoyed a remarkably long summer all during harvest. Identical in degree growing days, a measure of how warm the season has been, we enjoyed a very pleasant harvest with gorgeous, dark fruit for the reds and forward, pleasing whites.

Our 2019 Estate Sauvignon Blanc is fermented in 100% stainless steel and aged for just six months on its lees to capture its fresh and vibrant flavors. A very aromatic variety, we produced the 2019 Estate Sauvignon Blanc in a style to preserve and showcase the purity of its character. The lees contact gives the wine more volume, while softening its long, sleek finish and displays notes of grapefruit, gooseberry, lemongrass, verbena, linden, and honeysuckle.

James Suckling 91 pts

"Freshly cut grass and dried lemon zest and guava on the nose. It's medium bodied with bright, tangy acidity. Fresh. Drink now."

Varietal: 100% Sauvignon Blanc



The Wine Vault
230 N. Burkhardt, Evansville, IN



October 2021

Vault Masters Wine Club Food Pairing

Grilled Grapefruit-Rosemary Shrimp

- 1/4 cup grapefruit juice
- 1/4 cup orange juice
- 1 tablespoon minced or pressed garlic
- 1/4 cup olive oil
- 1 tablespoon crushed dried juniper berries (see notes)
- 8 to 10 rosemary sprigs (about 10 in.) with straight stems
- 1 pound (26 to 30 per lb.) shelled (tails left on), deveined shrimp, rinsed

In a bowl, combine grapefruit juice, orange juice, garlic, oil, and juniper berries.

Pull most of the leaves from each rosemary stem, leaving about 2 inches at the tip of the sprig. Mince enough leaves to make 1 teaspoon; add to bowl. Reserve extra leaves for other uses.

Add shrimp to bowl and mix. Let stand at least 15 minutes, or cover and chill up to 2 hours.

Meanwhile, put rosemary stems in a bowl and cover with water.

Drain shrimp; discard marinade. Form 1 shrimp into a C and push thick end of a rosemary sprig through fat section, then through tail end of the shellfish. Continue skewering shrimp with remaining rosemary, distributing shrimp equally among sprigs.

Lay skewered shrimp on a barbecue grill over very hot coals or very high heat on a gas grill (you can hold your hand at grill level only 1 to 2 seconds); close lid on gas grill. Turn shrimp as needed to cook evenly until they are opaque but still moist-looking in center of thickest part (cut to test), about 4 minutes.

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Vault Masters Wine Club Tasting Notes

Rabble Cabernet Sauvignon 2018

Rabble's unapologetically honest wines are rooted in a winemaking approach that embraces all elements of the natural world. Each element brings its own tension, its own challenges, and its own unique vibrancy. As a result, each of our wines offers a testament to nature's ruthless beauty.

Rabble remains rooted in this core aspiration of battling nature. Often polarizing but never ignored, our wines are the milestones of an unlikely journey, and nothing is impossible. Welcome to Rabble.

From our sustainably grown vineyards in Paso Robles—the new benchmark region for world-class Cabernet. Perfect with rosemary steak kabobs and Philly cheesesteak sandwiches.

Ripe black fruit notes of cherry, plum and mixed berries with more quiet notes of warm spice and tobacco. Seamless texture with great mid palate volume and length. Subtle oak notes weave in and out, and balance the fruit with smooth tannins and essence of cinnamon and vanilla.



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Vault Masters Wine Club Food Pairing

Rosemary Beef Skewers

- 1 Lb skirt steak
- 4, 6-8" rosemary sprigs, fresh is best as they will not burn up on the grill
- 1 Tbsp salt
- ½ Tbsp pepper
- ½ Tbsp thyme
- 2 cloves garlic, finely chopped
- ½ Tbsp Dijon mustard
- ¼ cup olive oil

Cut the skirt steak into 2"x1" rectangles.

Combine the salt, pepper, thyme, garlic, Dijon and olive oil in a small bowl and mix together.

Coat the steak chunks in the seasoning paste.

Skewer the seasoned steak chunks with the rosemary, pushing the rosemary through each piece twice, front and back. 4-5 pieces per skewer should be perfect.

Cook the skewers on a hot grill, approx. 3 minutes turning frequently.

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Rabble Zinfandel 2018

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Hailing from the Mossfire vineyard, this Zinfandel opens with bright black cherry, raspberry, cola, and a hint of Asian spice. Intense bramble fruit and red plum note are found on the palate with a lovely note of washed stone. Well-structured tannins and a gravelly minerality carry out the finish.

Vibrant notes of boysenberry, violet and sweet cake batter lift from the glass. the palate bursts with flavors of raspberry jam, cocoa and a hint of black pepper.



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Lamb Picadillo Tacos

- 1 Tbsp olive oil
- 1 cup finely chopped onion
- 1 ½ pound ground lamb
- 3 cloves garlic, minced
- ½ tsp ground cinnamon
- ½ tsp cumin
- ¼ tsp all spice
- ¼ tsp ground pepper
- 8 ounce tomato sauce
- 18 - 20 crispy taco shells
- ½ cup sour cream
- 3 Tbsp pimento stuffed green olives, sliced
- 1 avocado, peeled and sliced

Heat oil on medium-low heat in a skillet. Gently cook the onions until translucent, about 4 minutes.

Add the lamb and break up into fine pieces. Continue stirring until meat is browned. Add garlic and spices, mix well and stir until fragrant, about 1 minute. Stir in tomato sauce, cover, reduce heat to low and simmer for 15 - 20 minutes.

In the meantime heat oven for prepackaged corn taco shells and follow package instructions.

Serve picadillo in shells with sour cream, avocado and olives on top of each taco.

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