

## Vault Masters Wine Club Tasting Notes

### *La Solitude Blanc Côtes du Rhone 2020*

The Wine Estate "Domaine de la Solitude" belongs to one of the oldest families of Châteauneuf-du-Pape, whose roots go back to the 15th century. In the 17th century, Hélène Barberini, a descendant of the illustrious Tuscan family of the same name, married Claude Martin, owner of a vineyard in Châteauneuf-du-Pape. Their grandson would give a huge boost to "La Solitude" by creating the first label for the Appellation. Thus, "le Vin de la Solitude" became a symbol of quality and began to be exported, allowing a great terroir to come into its own. Eight generations later the Estate is still a family affair and is now run by Florent Lançon.

This wine is a blend of three varietals. The Clairette brings the freshness and zest of citrus, the Viognier the aromatic depth and roundness, and the Grenache the notes of white flowers.

The grapes are harvested early in the morning and completely destemmed. The fermentation in stainless-steel vats preserves the full aromatic freshness. The wine has a nose of citrus and apricots, a round and generous mouthfeel, and a fresh and flavourful finish.

*A nose of citrus and apricot along with with white flowers. A round and greedy mouth with a fresh and tasty finish.*

*Varietals: 60% Clairette, 30% Viognier, 10% Grenache blanc*



The Wine Vault  
230 N. Burkhardt, Evansville, IN



October 2022

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### *Fish in Butter Sauce (Fish Meunière)*

- 2 mild white fish fillets, such as flounder, Dover sole, cod, or halibut
- 1 tablespoon flour
- pinch salt, pepper
- 1 tablespoon olive oil
- 2 ½ tablespoons butter, divided
- ½ cup white wine Substitute white wine or rice wine vinegar if needed
- 1 lemon, juiced, plus 1 more lemon to char (optional)
- 1 tablespoon capers (optional)
- Handful fresh herbs (parsley, chives, basil, cilantro etc)

Pat fillets dry. Dust with flour, and shake off any excess. Sprinkle them on both sides with salt and pepper.

Prepare a heavy pan with the olive oil and 1 TB butter. Heat on medium-high until butter is melted but not browned, then turn the heat down to medium.

Place the fillets in the pan and cook 2-4 minutes. Don't touch the fillets until they're ready to flip.

Note: Thin fillets like flounder will need to cook approx. 2 minutes per side, Dover sole 2-3 min per side, cod + halibut 4 min per side.

Use a thin metal spatula to test the fish. If you can slide the spatula under the fish without the fish sticking to the pan, it's ready to flip. If the fillets won't release- give them another 30 seconds. They'll release when they've finished cooking.

Cook fish another 2-4 minutes until done.

Divide the 1 TB butter over both fillets. Transfer the fish to plates, leaving the excess butter in the pan. Cover fish to keep warm, or set fish in a 200°F oven.

Reduce heat to medium. Add the wine to the pan, and allow it to reduce for about a minute. Add the remaining butter and lemon juice and stir with a wooden spoon. Add half the herbs and stir again.

Optionally, cut remaining lemon in half. Turn heat to high, and set lemon cut-side down on the hot pan. Char 2-3 minutes until the cut side is charred.

Serve fish hot with pan sauce, remaining herbs, and optional capers and lemons.

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## Vault Masters Wine Club Tasting Notes

### *La Solitude Rouge Côtes du Rhone 2019*

The Wine Estate "Domaine de la Solitude" belongs to one of the oldest families of Châteauneuf-du-Pape, whose roots go back to the 15th century. In the 17th century, Hélène Barberini, a descendant of the illustrious Tuscan family of the same name, married Claude Martin, owner of a vineyard in Châteauneuf-du-Pape. Their grandson would give a huge boost to "La Solitude" by creating the first label for the Appellation. Thus, "le Vin de la Solitude" became a symbol of quality and began to be exported, allowing a great terroir to come into its own. Eight generations later the Estate is still a family affair and is now run by Florent Lançon.

The grapes used to make this wine are grown in the stony, limestone and clay terroirs typical of the southern Rhône Valley. It is a blend of three emblematic varietals: Grenache noir, Syrah, and Mourvèdre. The destemmed grapes are vinified in concrete vats and then aged in concrete and stainless-steel vats for a year. The wine is a beautiful ruby-red colour with an intense nose of red berries and spices. It is supple and generous on the palate with a very fine and elegant tannic structure.

*A beautiful ruby color followed by an intense nose of red fruits with hints of black pepper and spices from Syrah. A supple and greedy mouth with a tannic structure while finesse.*

*Varietals: 50% Grenache noir, 40% Syrah, 10% Mourvèdre*



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### *Grilled Steak Au Poivre Recipe*

- 2 New York Strip Steaks
- salt, to taste
- ¼ cup whole black peppercorns
- 1 tablespoon butter
- 1 garlic clove, minced
- 1 shallot, minced
- 1/3 cup cognac
- 1 cup heavy cream
- ground black pepper, to taste

Take the steaks out of the refrigerator about 30 minutes before cooking so they can come to room temperature.

Salt the steaks on both sides.

Crush the peppercorns until no whole ones remain. Transfer them to a dish, and press the steaks into the peppercorns until coated. Shake off any excess.

Clean and preheat the grill.

Place the steaks on the grill, and cook for 5 minutes. Flip and cook on the other side until the steaks reach desired internal temperature. Remove steaks from the heat, and allow them to rest.

Melt the butter in a pan over medium heat.

Add the minced garlic and shallots, and cook until they are slightly translucent, which should take about 30 seconds.

Pour in the cognac, and cook until it has reduced by 2/3.

Pour in the heavy cream, and reduce the heat to medium-low. Let the sauce simmer until it has reduced by half and is thick enough to coat the back of a spoon.

Season the sauce with salt and pepper.

Add the steaks to the sauce, and let them simmer for 1 minute.

Serve steaks with sauce drizzled on top.

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### *Troublemaker by Austin Hope*

In Austin Hope's younger days he was something of a troublemaker. And on those days when his schoolwork or attitude didn't quite live up to the family's expectations, he was sent to the vineyards for a hard day's work meant to teach him a lesson. Little did the Hope's know that this childhood punishment would be the beginning of a life-long passion and career. It was in those days spent in the vineyards, the Paso Robles sun beating down and his hands in the dirt, that Austin found inspiration for his life's journey.

Troublemaker is inspired by those early days of pushing boundaries and finding your path. Still stirring things up, we here at Troublemaker are all about challenging the status quo and embracing the journey of life. The way we see it, rules restrict our ability to create and innovate. Besides, pushing the boundaries is fun.

Blend 14 is comprised of varietals that flourish in Central Coast growing region, Troublemaker consists of Syrah, Grenache, Mourvèdre, Petite Sirah, and Zinfandel. Syrah is the backbone of the wine, setting the stage for a fruit-forward style and a full body. Petite Sirah contributes to the deep ruby color. Sweet and bright red fruit flavors of Grenache blend with the rustic and lively flavors of the Mourvèdre, while Zinfandel adds its signature zing to round out the blend.

The grapes were harvested, crushed, then cold-soaked prior to fermentation, we utilize both small open top and pump over fermenters, as we ferment all varietals separately for 7 to 14 days. Wines were aged in oak between 12-20 months, depending on the vintage. All barrel aging was done in French and American oak barrels, 55% of which were new. Blend 14 was assembled in January of 2021 and was cross-flow filtered prior to bottling in late February of 2021.

*Lusciously rich in color and texture, the Troublemaker Red Blend is a beautiful wine with aromas of dark fruit, black pepper and a hint of asphalt. On the pallet, sweet vanilla, black berry cobbler, fresh currant and our signature splash of acidity create a lingering flavor that is finished with smooth & silky tannins.*

*Varietals: Syrah, Grenache, Mourvedre, Petite Sirah, Zinfandel*



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### *Pork Tenderloin With Raspberry Sauce*

#### *Dry rub*

- 1 teaspoon cumin
- 1 teaspoon mustard powder
- 1 teaspoon thyme
- 1 teaspoon garlic powder
- 1 teaspoon paprika
- 1 teaspoon kosher salt
- 1 teaspoon freshly ground pepper

#### *Tenderloin*

- 1.5 pound pork tenderloin
- 4 tablespoons olive oil

#### *Sauce:*

- 10 ounces raspberries
- 3 tablespoons balsamic vinegar
- 2 tablespoons granulated sugar
- 1 tablespoon dijon mustard
- Preheat oven to 450 degrees F.

Combine cumin, mustard powder, thyme, garlic powder, paprika, salt and pepper in a bowl to create dry rub. Cover entire pork roast with rub.

Heat a large skillet over high heat and add oil. When the oil is hot, add the seasoned roast and brown on each side, 2-4 minutes.

Remove roast from pan and transfer to a baking dish. Insert a meat thermometer into the thickest part of the roast and cook in preheated oven until the internal temperature reaches 150 degrees F, about 20 minutes. Once done cooking, allow to rest until internal temp reaches 160 degrees F.

Delight the entire family by making this flavorful and healthy Pork Tenderloin with a savory balsamic Raspberry Sauce for dinner.

While the roast is cooking, prepare the sauce. Using the same pan that you seared the roast in with the heat reduced to low, cook the remaining sauce ingredients for at least 10 minutes to allow the balsamic to reduce and the flavors to blend. While the sauce is still hot, press through a fine mesh strainer to separate the solids.

To serve, slice the roast and then add sauce. Enjoy!

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