

Vault Masters Wine Club Tasting Notes

Pacific Rim Solstice Yakima Valley Riesling 2015

Pacific Rim is obsessed with Riesling and we have multiple styles to choose from. From dry and lean, to sparkling, to light and slightly sweet to dessert, we believe there is a Riesling for everything. We are committed to sustainability to keep the state of Washington beautiful. Our vineyards are in the Yakima and Horse Heaven Hills AVAs within the larger Columbia Valley AVA of Washington State. Our soils have been shaped by the incredible Missoula Floods and are primarily wind-blown loess on basalt bed rock; this is a poor, mineraly-driven terroir perfect to produce a Riesling with complexity and concentration. We believe in low input winemaking and use sustainable techniques in the vineyard and at the winery. We ban the use of excessive watering, use the grape's native yeasts for fermentation, and use low sulfites.

Our Solstice from the Yakima Valley is the purest expression of Washington Riesling. The vineyard was planted in 1980, some of our oldest vines. The vines grow in shallow (18 inches) wind-blown loess deposits sitting on the top of the basalt bedrock. This is a poor, mineraly driven terroir, perfect to produce a Riesling with rich complexity. Our Solstice Riesling grapes are handpicked and fermented with its native yeasts and aged sur lie for 6 to 12 months. The wine is truly cellar worthy and will age for a very long time (10 plus years).

With a pale straw color and a bouquet of jasmine, peach and wet stone, this light Riesling feels dry, with a hint of tangerine on the finish after a nice hit of peach, apple and floral flavors. Ideal with fiery fare – especially Thai, Szechwan, Mexican, Middle Eastern and Caribbean cuisine.

Varietal: 100% Riesling



The Wine Vault
230 N. Burkhardt, Evansville, IN



September 2020

Vault Masters Wine Club Food Pairing

Authentic Classic Pad Thai

The Sauce

- 35 grams palm sugar, finely chopped
- 1/4 cup tamarind paste/concentrate
- 2 Tbsp fish sauce
- 3 Tbsp water
- 1 Tbsp dried shrimp, chopped
- 1 pc pressed tofu, cut into small pieces
- 1/2 tsp of chili flakes, or to taste

Pad Thai

- 4 ounces dry rice noodles (choose one that is about 2mm wide) (see note)
- 8-10 shrimp, peeled and deveined
- 1 small head shallot, thinly sliced,
- 2 cloves garlic, chopped
- A scant 1/4 cup of chopped sweet preserved daikon radish (optional)
- 2 eggs
- 2.5 cups bean sprouts
- 1 cup garlic chives, cut into 2" pieces
- 1/4 cup chopped roasted peanuts
- 1 lime

Soak the rice noodles in room temperature water for 1 hour, until the noodles turn from translucent to completely white and are very pliable. Drain and set aside until ready to use. Tip: You can soak the noodles a few days in advance, drain, and store in a sealed container in the fridge until ready to use.

Heat 2 Tbsp of oil over high heat in a wok or a large saute pan. When the pan is very hot, add the shrimp and let sear without moving until they are halfway done. Flip and finish cooking the shrimp on the other side. Remove and set aside.

In the same pan, add another 1-2 tablespoons of oil and turn the heat to medium. Add the shallots, garlic, dried shrimp, preserved radish, pressed tofu, and chili flakes. Cook until the garlic starts to brown slightly.

Add the soaked noodles and the sauce, turn the heat up to high, and keep stirring and tossing until the noodles have absorbed all the sauce.

Once all the sauce has been absorbed, push the noodles to one side of the pan and add the eggs to the empty space. Scramble the eggs gently and let them set about half way. Put the noodles on top of the eggs and let the eggs set completely for another 15 seconds or so. Flip everything over (you can toss them or just use a wok spatula) and toss to break up the eggs.

Add the bean sprouts, garlic chives, and half of the peanuts, turn off the heat, and toss everything to mix. The residual heat of the pan will wilt the vegetables just enough.

Plate the noodles, top with the shrimp and sprinkle over the remaining peanuts. Serve with a piece of lime (must-have). You can also serve with extra bean sprouts, garlic chives, and chili flakes if desired. Make sure you squeeze that lime over the noodles before you enjoy!

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Next Columbia Valley Red Blend 2017

The Columbia Valley AVA lies in the Columbia River Plateau, through much of central and southern Washington State, with a small section crossing into Oregon. The Columbia Valley stretches between the 46th and 47th parallel, which puts it in line with the well-known French wine growing regions of Bordeaux and Burgundy. Compared to more southern growing regions, this northern latitude allows two more hours of additional daylight during the summer growing season. This long growing season also allows the grapes to be harvested at a cooler temperature - giving our winemakers the ideal window to pick when grapes are in perfect balance.

The soil types found in the vineyards of the Columbia Valley AVA are defined by the great Missoula floods, a series of cataclysmic floods that swept through the Columbia Gorge at the end of the last ice age. Most vineyards lie below the floodwaters with soils of loess, wind-blown deposits of sand and silt, overlying gravel and sediment-formed bedrock. This provides a diversity of soil types that are well drained and ideal for viticulture. For optimum flavor and body, this wine underwent delestage, with extended maceration before being aged in 25% new French oak.

NEXT Red Blend has inviting aromas of blueberry, cassis and cigar box. Juicy flavors like blackberry and plum are accentuated by tobacco leaf before the long and satisfying finish.

Varietals: 40% Syrah, 40% Merlot, 20% Cabernet Sauvignon



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Tuna Steak with Red Wine Sauce

- 1/4 cup cold unsalted butter
- 4 tuna steaks (about 1 1/4 pounds)
- Salt and pepper
- 2 shallots
- Small bunch tarragon
- 2 to 3 sprigs parsley
- 1 cup red wine

Cut the butter into cubes and heat 1 tablespoon in a heavy frying pan until foaming. Sprinkle the tuna steaks on each side with salt and pepper, add them to the pan and saute over quite high heat about 2 minutes.

Meanwhile peel and thinly slice the shallots. Turn the steaks and brown the other side, about 1 to 2 minutes longer. Strip the herb leaves from the stems.

Test the steaks in the center with a small knife, cooking them to rare or medium done depending on your taste. Transfer them to a plate, cover and keep them warm. Chop the herbs.

Add the shallots to the pan and saute, stirring, 1 to 2 minutes. Add the red wine and boil rapidly until reduced by about half. Off the heat, whisk in the remaining cubes of butter until it softens and thickens the sauce slightly. Stir in the chopped herbs and taste for seasoning. Transfer the steaks to 4 warmed plates and spoon over the sauce.

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St. Francis Winery **Sonoma County Merlot 2016**

For more than four decades, the wines of St. Francis Winery & Vineyards have reflected the finest mountain and valley vineyards in Sonoma County. We farm more than 380 acres of Certified Sustainable estate vineyards in Sonoma Valley and Russian River Valley, each with varying compositions of loam, clay and volcanic soils. We also nurture long-term relationships with top Sonoma County grape growers, giving the Winery access to some of the region's most coveted old vines Zinfandel and other varietals from acclaimed vineyards.

The grapes in our Sonoma County Merlot come from our Certified Sustainable Estate Wild Oak vineyard, located in the heart of Sonoma Valley, as well as from top growers throughout the region. Merlot thrives in Sonoma's picturesque valleys where warm days are cooled by evening breezes and fog from the Pacific Ocean. Each carefully selected vineyard contributes distinctive and individual qualities to the finished wine. All grapes are gently de-stemmed before cold-soaking for two days to extract optimal color and flavor. The fruit is fermented in separate lots, allowing each lot to be individually and distinctly crafted before being aged in French oak barrels, 25% new. The wines are kept 16 months in barrel before final blending and bottling.

Harvest in 2016 started in the middle of August during a pattern of warm sunny days cooled by foggy mornings and breezy afternoons for most of the area. The early months of the year were very mild with little rain allowing the vines to progress steadily and uneventfully. Yields throughout the region were slightly below average but moderate weather starting in early summer gave the fruit plenty of time to develop great color and flavor, resulting in beautifully balanced wines.

This Merlot shows off deep, rich color and structure. Layers of aromas and flavors of cassis, plum, dried currant and savory spices introduce a long, silky finish in this classic wine.

Varietal: 100% Merlot



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Pan Fried Duck with Roquefort Sauce

- 2 duck breasts, boned, skin on
- salt and pepper

Sauce

- Knob of butter
- 1 cup Creme Fraiche
- 4 oz Roquefort cheese, crumbled
- Fresh Ground black pepper

Prepare the duck

Pat the breast dry with kitchen towel and score skin in diagonal lines with a sharp knife about ½ cm deep. Sprinkle with salt and pepper and rub in to skin.

Prepare the sauce

In a saucepan melt butter then add Creme Fraiche stirring until warmed through - not boiling. Add Roquefort, stirring continuously until melted and combined. DO NOT BOIL or the sauce will split. Add enough water to reach your preferred consistency and heat through. Season with pepper, turn off heat, put lid on and pull to one side

Cook the Duck

Pre heat oven to 400°F

Pre-heat a dry frying pan on a medium heat until hot. Place duck breast skin side down and cook for 6 minutes (tilt the pan and drain the excess fat from time to time to stop burning) Turn over and cook for a further 2 minutes. Transfer to an oven proof dish and place in oven and cook for 5 more minutes. Bring out of oven, cover with foil and leave to rest for 5 minutes. After resting the meat slice breasts and serve with Roquefort Sauce and a side of Fresh French beans tossed in garlic and butter.

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