

Vault Masters Wine Club Tasting Notes

Emmolo Sauvignon Blanc 2021

Emmolo carries on a family tradition dating back to 1923, when Salvatore Emmolo immigrated from Italy to Rutherford, California - a small town in the middle of Napa Valley. Buying property that remains in the family, he built a winery and started a grapevine rootstock nursery. Managed for many years by his son, Frank Emmolo, the nursery became the leading supplier to Napa Valley vintners. Frank's daughter, Cheryl, launched Emmolo wines in 1994-she doesn't have any brothers and wanted to ensure that the family name lives on. Cheryl passed the reins to her daughter Jenny. Most of the grapes for this sixth vintage of Sauvignon Blanc are still grown on family property, and, Frank and Annie, still live in Rutherford-where they sit on their porch keeping an eye on the vines.

Many of the grapes for this wine come from the Suisun Valley, a little-known but exceptional wine region only 30 minutes southeast of Napa. Located within Solano County, Suisun Valley shares a similar maritime climate to Napa, with warm days and cool nights ideal for Sauvignon Blanc. Sourcing from both Suisun and NapaValleys enhances this wine's character. Grapes from Suisun provide a smooth texture and mineral character, while fruit from Napa Valley lends bright citrus and acidity.

This wine features scents of newly ripened honeydew, white peach, blooming honeysuckle, wet stone and traces of savory scone. It has flavors of bright citrus, crisp acidity, zesty kumquat, and a mothwatering freshness on the finish.

Varietal: 100% Sauvignon Blanc



The Wine Vault
230 N. Burkhardt, Evansville, IN



September 2022

Vault Masters Wine Club Food Pairing

Split Pea Soup

- 2 ¼ cups dried split peas, (1 pound), sorted and rinsed
- 8 cups water
- 1 large onion, chopped (1 cup)
- 2 medium celery stalks, finely chopped (1 cup)
- ¼ teaspoon pepper
- 1 ham bone or 2 pounds shanks
- 3 medium carrots, cut into 1/4-inch slices (1 1/2 cups)

Heat peas and water to boiling in 4-quart Dutch oven. Boil uncovered 2 minutes; remove from heat. Cover and let stand 1 hour.

Stir in onion, celery and pepper. Add ham bone. Heat to boiling; reduce heat. Cover and simmer about 1 hour 30 minutes or until peas are tender.

Remove ham bone; remove ham from bone. Trim excess fat from ham; cut ham into 1/2-inch pieces.

Stir ham and carrots into soup. Heat to boiling; reduce heat. Cover and simmer about 30 minutes or until carrots are tender and soup is desired consistency.

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A to Z Oregon Pinot Noir 2019

A to Z Wineworks was started in 2002 by Oregon wine industry veterans: Deb Hatcher (Eyrie), Bill Hatcher (Domaine Drouhin Oregon), Sam Tannahill (Archery Summit) and Cheryl Francis (Chehalem). The two couples worked in the Hatcher's kitchen to build the original blend honored by Food & Wine magazine as the Best American Pinot Noir under \$20.

A challenging 2019 vintage began warm and wet into early June. All regions of Western Oregon experienced increased disease pressure from the high soil moisture and associated vegetative growth although our dry-farmed vineyards were happy. Proper canopy management and sound crop protection practices were crucial for success before summer arrived with average heat accumulation. Overcast conditions led to the coolest September and October since 2007 helping the fruit maintain acidity and freshness going into harvest. Interspersed showers during the harvest period slowed fruit development, and ripeness was achieved at lower sugars. It was a season definitely favoring wineries like A to Z that widely source from around the state and are able to process a lot of fruit quickly in the short picking windows. Vintage 2019 was a true 'cool climate' year, and a reminder that good work and proper timing can achieve great things in Oregon wine.

Wine Enthusiast 90 pts

A beautiful deep, garnet red color in the glass, the 2019 A to Z Wineworks Oregon Pinot Noir presents dark cherry and red berry aromatics with hints of pomegranate, rhubarb, baking spices, cola and cedar. These are lifted by warm secondary notes of vanilla, leather, sandalwood, a hint of toast and a subtle, deeper earthy layer of forest floor and mushrooms. Succulent flavors follow on the palate: juicy, ripe, red fruit and black plum, brambly blue fruits, fig compote, cocoa, and a dash of pipe tobacco and graphite. The 2019 A to Z Oregon Pinot Noir is a ridiculously food-friendly, true Oregon wine with fruit, earth, and spice notes. The smooth texture, mouth-watering acidity, and well-integrated tannins leave a silky finish.

Varietal: 100% Pinot Noir



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Sweet-Tart Duck Breasts with Fresh Cherry Sauce

- Two 5- to 6-ounce duck breasts
- Coarse sea salt, such as Maldon
- 2 teaspoons olive oil
- 1 small shallot, finely diced
- 1/2 cup dry red wine
- 1/4 cup low-sodium chicken stock
- 7 ounces Bing cherries, pitted, stemmed, and halved
- 1 tablespoon balsamic vinegar
- 10 twists on the black pepper mill
- 1 teaspoon honey, preferably orange flower
- 1/2 tablespoon very cold unsalted butter

Take the duck out of the fridge 15 minutes before you want to use it. Preheat the oven to 400°F. Score the fat on top of the duck in a crosshatch fashion, carefully to score only the fat and not the flesh beneath it. Season the duck on all sides with salt.

Preheat a small nonstick skillet on medium heat. Place the duck, skin-side-down, in the hot pan and leave it alone for 10 to 12 minutes, until the skin is golden brown and the fat has rendered.

Take the pan off the heat, and turn the duck breasts over so the bottom of the breasts are coated in the rendered duck fat. Pour the excess fat into a heat-proof container, and keep for frying potatoes.

Put the duck, skin-side-up in its original sauté pan, in the oven and cook for 10 minutes. The internal temperature will be about 135°F. Let the duck breasts rest on a cutting board for 10 minutes before slicing.

To make the cherry sauce, heat a small nonstick skillet over medium-low heat. Add the olive oil and the shallots. Sauté for 1 minute, just to soften the shallots. Add the wine, stock, and cherries. Bring the mixture to a boil. Add the balsamic vinegar, salt to taste, and pepper. Reduce the heat to medium-low, and simmer for 20 minutes.

Remove a 1/4 cup combination of liquid and cherries and purée in a mini food processor. Return the puréed mixture to the pan with the rest of the sauce, and stir in the honey and the cold butter.

Slice the duck. Pour the sauce onto a serving plate, and arrange the slices of duck on top. Season with a bit of salt and pepper for garnish.

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Substance Cabernet Sauvignon 2018

Introduced in 2015, the Substance brand was conceived with a single-minded vision: to produce the best value-priced Cabernet Sauvignon in America. Substance 'Cs' Cabernet Sauvignon is made with traditional winemaking techniques: natural fermentations, barrel-aging and bottled unfiltered and unfined. In essence, Charles Smith makes Substance 'Cs' with small batch winemaking integrity on an unprecedented scale.

The 2018 vintage was incredible! This outstanding vintage began mild followed by a long and dry ripening season in the fall. This enabled us to hang the fruit to reach optimal ripeness without losing acidity or increasing sugars. The wines from 2018 are exceptional in many ways, from the great expression of the whites to the beautiful refinement and complexity of the reds.

James Suckling

93 pts.

This has the wonderful, dark-fruit and olive character of a ripe cabernet sauvignon, but the polished tannins fold over the wine. It's full-bodied, yet agile and focused at the finish. Real wine for the money.

Deep blue and black in color. Mouth-filling layers of black currant, blackberry, cedar box and crushed stone. Death-defying balance and a firm, rich finish that seems to never end.

Varietal: 100% Cabernet Sauvignon



Vault Masters Wine Club Food Pairing

Beef Tagliata, Arugula and Radicchio Salad

- ¼ cup balsamic vinegar, plus extra to drizzle
- 2 tablespoons extra virgin olive oil, plus extra to drizzle
- 2 tablespoons chopped fresh rosemary
- 1 tablespoon chopped thyme
- 1½ pounds beef tenderloin
- 1 tablespoon sea salt
- 2 tablespoons coarsely ground black pepper
- 1 tablespoon canola oil
- 2 cups baby arugula
- 2 cups sliced radicchio
- 1 lemon, halved
- Parmigiano-Reggiano cheese shavings

Preheat oven to 350°F. Whisk vinegar, olive oil, rosemary and thyme in small bowl to make marinade. Place beef on platter. Spoon marinade over meat, turning to coat completely. Let stand 2 hours. Sprinkle meat all over with salt and pepper. Heat canola oil in heavy, large ovenproof skillet over high heat. Add beef and brown on all sides, about 5 minutes. Transfer skillet to oven. Cook beef to desired doneness, about 30 minutes for rare. Transfer beef to platter. Let rest 10 minutes.

In a small bowl, toss arugula and radicchio. Slice beef thinly and divide among 4 plates. Drizzle any juices from platter over beef. Sprinkle with salt. Top with arugula and trevisana. Squeeze lemon over, then drizzle with olive oil and vinegar. Sprinkle with salt and pepper. Top with cheese and serve. Serves 4.

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