

Wine Club Tasting Notes

Four Virtues Cabernet Sauvignon

A renowned wine writer said the best wines must exhibit four virtues: a distinctive style and quality unlike any other; a unique expression of origin (terroir); an intense but not overpowering flavor; and satisfying to the palate and intellect - in other words, be a wine worth talking about! A renowned wine writer said the best wines must exhibit four virtues: a distinctive style and quality unlike any other; a unique expression of origin (terroir); an intense but not overpowering flavor; and satisfying to the palate and intellect - in other words, be a wine worth talking about!

An intense, full-bodied wine with flavors of dark berries, sweet oak and spice. A smoky finish with firm, yet refined tannins. Vibrant aromas and flavors of brandied macerated cherries, brown butter, warm vanilla, dark cocoa, cinnamon and toasty oak.

Varietal: 95% Cabernet Sauvignon; 3% Zinfandel; 1% Petite Sirah



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THE WINE VAULT

Wine Club Food Pairing

Slow Cooker Beef Stew

Ingredients

- *2 lbs beef stew meat cut into 1 inch pieces*
- *1/4 cup all-purpose flour*
- *1/2 teaspoon salt*
- *1/2 teaspoon ground black pepper*
- *1 1/2 cups beef broth*
- *4 medium carrots, sliced*
- *3 medium potatoes, diced*
- *1 medium onion, chopped*
- *1 stalk celery, chopped*
- *1 teaspoon Worcestershire sauce*
- *1 teaspoon ground paprika*
- *1 clove garlic, minced*
- *1 large bay leaf*

Directions

Step 1

Place meat in slow cooker.

Step 2

Mix flour, salt, and pepper together in a small bowl. Pour over meat, and stir until meat is coated.

Step 3

Add beef broth, carrots, potatoes, onion, celery, Worcestershire sauce, paprika, garlic, and bay leaf; stir to combine.

Step 4

Cover, and cook until beef is tender enough to cut with a spoon, on Low for 8 to 12 hours, or on High for 4 to 6 hours.

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Wine Club Tasting Notes

Four Virtues Zinfandel

A renowned wine writer said the best wines must exhibit four virtues: a distinctive style and quality unlike any other; a unique expression of origin (terroir); an intense but not overpowering flavor; and satisfying to the palate and intellect- in other words, be a wine worth talking about! Heavily charred Bourbon oak barrels impart nuanced layers of caramel, vanilla and toasty oak to the wine's naturally intense dark berry character. The result is a robust, deliciously complex and silky smooth Lodi Zinfandel.

Intense and full-bodied with dark red cherry, blackberry and spice. Soft, subtle tannins and a lingering smoky finish.

Varietal: 76% Zinfandel; 20% Merlot



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Wine Club Food Pairing

Bacon Wrapped Roasted Figs

- 1 dozen fresh figs, gently washed and dried
 - 6 ounces bacon slices (cut in half)
 - 3 oz. goat cheese
 - ½ cup dry red wine
 - 1 Tbsp brown sugar
 - 1/8 tsp ground fresh pepper
 - 24 wooden toothpicks
1. Pre-heat oven to 375°F. Soak toothpicks in water
 2. In a small saucepan, dissolve brown sugar in the red wine on medium-low heat. Stir occasionally. Reduce wine mixture by half, until syrupy.
 3. Slice figs into quarters lengthwise, from top to base, without cutting through base. Wrap each fig with bacon and secure the bacon with toothpick pushing it through the fig.
 4. Stuff wrapped fig with cheese and place on a parchment-lined baking sheet.
 5. Place in oven and cook until bacon is browned (10-15 minutes)
 6. Remove from oven and place figs on a small platter. Drizzle with wine syrup. Serve warm or at room temperature

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Wine Club Tasting Notes

Boen Chardonnay

Boen draws its profile from the varied coastal winegrowing areas that are among California's most sought after cool-climate appellations. Each area Boen originates from offers optimal growing conditions for this temperamental and early-ripening variety. This stretch of the California coastline is so geographically diverse that the various soil types, sub-climates and elevations produce wines with an array of differences in character and style. To create Boen Chardonnay, they blend grapes from various regions to showcase a wine that is rich in flavor, with bright aromatics and a vibrant minerality.

On the nose, you will find juicy pineapple, lychee, white plum, honey and nectarine.

Succulent flavors of butter brioche toast, peach and mango. Boen Chardonnay is creamy and well-balanced with nice acidity that drives a long, mouthwatering finish.

Varietal: 100% Chardonnay



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Wine Club Food Pairing

Creamy Goat Cheese Pasta

- 12 ounces cavatappi (or any pasta)
- 2 Tablespoons olive oil
- 1 shallot (diced)
- 2 cloves garlic (minced)
- 4 ounces Roth Garlic Herb Chevre Goat Cheese
- 3 cups torn kale (stems removed (about 1 large bunch))
- 1 cup basil leaves (tightly packed)
- 1/2 cup extra virgin olive oil
- 1/4 cup walnuts
- 2 cloves garlic
- 1 lemon (zested and juiced)
- Bring a large pot of salted water to a boil. Cook the pasta to al dente according to package directions. Reserve 1 cup of the cooking water.
- Meanwhile, pulse the kale, basil, olive oil, walnuts, garlic, lemon zest & juice and salt in a food processor until smooth. Set aside.
- Heat the olive oil in a large skillet over medium-heat. Add the shallot and garlic and cook, stirring occasionally, until softened.
- Add the goat cheese, pasta and 1/2 cup of the reserved pasta cooking water to the shallot/garlic mixture. Cook, over medium heat, stirring gently, until the cheese coats the pasta.
- Add the pesto and stir gently to combine.
- Serve garnished with additional chopped basil, walnuts and goat cheese, if desired.

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1753 Campuget Viognier

Chateau de Campuget in Costieres de Nimes is a beautiful domaine dating back to 1640. The property has belonged to the Dalle family since 1941.

Chateau de Campuget wines are produced by respecting tradition while utilizing the most modern oenological techniques. Although equipped with stainless-steel tanks and modern tools, wines are made and matured in a traditional way, and quality is strictly controlled from the vineyard to the bottle.

Harvested at full maturity, it goes directly to the press. The juices are cooled and put into vats for settling. Once clear we filled in barrels. Then the wine aged in barrels stays there for 4 months. Subsequently, the Viognier aged in barrels and the Viognier aged in tanks can be assembled.

This wine exhibits a bouquet of honeysuckle, apricot orange marmalade and tropical fruits. On the palate the balance and roundness are very pleasant. Medium-bodied, generously fruity but structured, it owes its freshness and precision to the happy acidity.

Varietal: 100% Viognier



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Pad Thai

- 8 ounces flat rice noodles
- 2 Tablespoons olive oil
- 3 cloves garlic (minced)
- 8 ounces uncooked shrimp or chicken
- 2 eggs
- 1 cup fresh bean sprouts
- 1 red bell pepper thinly sliced
- 2 green onions, chopped
- 1/2 cup dry roasted peanuts
- 2 limes
- 1/2 cup cilantro

Pad Thai Sauce

- 3 tablespoons fish sauce
- 1 tablespoon soy sauce
- 5 tablespoons light brown sugar
- 2 tablespoons rice vinegar
- 1 tablespoon Sriracha
- 2 tablespoons creamy peanut butter
- Cook noodles according to package
- Make sauce by combining sauce ingredients in a bowl. Set aside.
- Heat 1½ tablespoons of oil. Add the shrimp or chicken, garlic and bell pepper.
- Push everything to the side of the pan. Add a little more oil and add the beaten eggs. Scramble the eggs, breaking them into small pieces with a spatula as they cook.
- Add noodles, sauce, bean sprouts and peanuts to the pan (reserving some peanuts for topping at the end). Toss everything to combine.
- Garnish the top with green onions

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