

Wine Club Tasting Notes

Jean-Baptiste Adam Les Natures Riesling

Produced in perfect harmony with the soil, the earth, the air and the vines, “les Natures” organic wines are fully dedicated to the expression of grape variety. This full-bodied Riesling begins with aromas of white flowers, fresh lemon and lime. The attack is well structured with vivacity, full and lively. Crispy and refreshing, the wine will please aficionados of dry, expressive and complex white wines.

What a beautiful
gastronomic Riesling !
Indeed, the slightly
mineral nose let appear
in the mouth notes of
citrus fruits, which give
it a great liveliness.

Varietal: 100% Riesling



February 2023

THE WINE VAULT

Wine Club Food Pairing

Brown Sugar Mustard Glazed Ham

- 1 ¼ cups packed dark brown sugar
- ⅓ cup pineapple juice
- ⅓ cup honey
- 1 Tablespoon orange zest
- 2 Tablespoons Dijon mustard
- 1 5-7 pound bone-in, fully cooked, spiral-cut ham
- Preheat oven to 325 degrees.
- Place ham cut side down in a shallow roasting pan. Cover tightly with foil to retain moisture.
- Bake ham at 325 degrees until the center registers 100-110 degrees.
- Meanwhile, whisk together all of the Brown Sugar Glaze ingredients in a medium saucepan. Bring to a simmer, stirring often, until brown sugar dissolves, about 1-2 minutes. Set aside.
- Remove ham from oven and increase oven temperature to 400 degrees.
- Carefully remove foil and brush ham all over with 1/3 glaze.
- Bake, uncovered, until the ham reaches an internal temperature of around 140 degrees, approximately 20-30 minutes, brushing with additional glaze every 10 minutes.
- Remove ham from oven and brush again with glaze. Loosely cover with foil and let rest for 15 minutes, then brush once more with any remaining glaze and serve.

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Wine Club Tasting Notes

Dopff & Irion Rose Brut

Pink with tinges of orange. The bouquet is full of red berry fruit. Mouth: Lively, round, and elegant on the palate. It is a harmonious wine with pleasant, long-lasting aromas.

Crémant Brut Rosé makes refined aperitif or cocktail wine and is ideal for receptions. Its freshness and finesse make it a wine to be drunk throughout a meal, even with dessert.

Wine Enthusiast 90 pts.

A radiant copper-pink shade in the glass, this wine is all Honey crisp apple on the nose.

Luscious mousse and apple freshness take over on the palate, with a bit of texture to bring it all back down to earth and add some gravitas.

Varietal: 100% Pinot Noir



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Wine Club Food Pairing

Asian Chili Chicken

Chicken

- 1 lb chicken breast fillets
- 1/2 t each salt and pepper
- 1 1/2 T all purpose flour
- 1 1/2 T oil

Sauce

- 2 t sesame oil
- 2 garlic clovees
- 2 t ginger
- 1 t chili flakes
- 1/2 cup water
- 3 T Sriracha
- 1 T soy sauce
- 1/4 cup honey
- 3 T lime juice
- Season and pan fry the chicken until juices run clear and remove from skillet.
- Allow the skillet to cool a bit then return to the stove on medium. Add sesame oil, garlic and ginger and cook for 15 seconds.
- Add chilli flakes and cook for 30 seconds until garlic is golden.
- Turn heat up to medium-high. Add water, sriracha, soy sauce and honey, stir well, scraping the base of the pan to dissolve all the golden bits into the liquid.
- Simmer for 2 minutes until it reduce to a thick syrup. Add lime juice, then simmer for a further 30 seconds
- Turn heat off. Return chicken to pan, turning to coat in sauce.

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Cloudline Pinot Noir

The 2020 Cloudline color is a deep ruby, with a dense texture, deft balance, and a fruit-driven core.

Aromatics include plum, cranberry, a touch of toast, and various dark fruits. Well integrated tannins lead to a pleasing and complete finish, in a word, delicious.

On the nose and following through on the palate, I find bright red and black cherries, with a framework of cola nut and ripe dark fruit. Tannins are soft, and the finish is graceful. This is a wine to enjoy tonight, or sometime in the next 3-5 years.

Varietal: 100% Pinot Noir



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Wine Club Food Pairing

Pork Chops with Cherry Sauce

Cherry Sauce

- 1 t Olive Oil
- 1/2 medium Shallot
- 1 cup fresh or frozen tart cherries
- 1/3 cup dry red wine
- 1 t balsamic vinegar

Pork Chops

- 2 t Olive Oil
- 2 inch bone in pork chops
- 1 t ground coriander
- 3/4 t ground mustard

1. Heat the oven to 400°F.
2. Pat the pork chops dry with paper towels. Place the salt, coriander, mustard, and pepper in a small bowl and mix until evenly combined. Rub all of the spice mixture over chops.
3. Heat oil in a small saucepan over medium heat until shimmering. Add the shallot and cook, stirring occasionally, until softened, about 3 minutes. Season with salt.
4. Stir in the cherries, red wine, and vinegar. Cook until the cherries soften and the wine has reduced by half, about 10 minutes.
5. While the sauce reduces, begin cooking the pork chops in frying pan.
6. Flip over and place the frying pan in the oven. Bake until the chops are golden brown on the second side and the juices run clear, about 7 to 10 minutes.
7. Spoon the cherry sauce over the chops and serve.

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Wine Club Tasting Notes

Brickmason Red Blend

The blend started by barrel sampling through 16 different lots of Zinfandel and choosing two that were exemplary of the varietal and vintage. The Costa Zin was selected for its acidity, red fruit and spicy pepper with an elegant finish. The Burney Mettler was the opposite - big dark fruit with firm tannins and bold structure. The wines were then blended equally. In the cellar, Klinker Brick added their barrel fermented Syrah to bring additional depth and toasty vanilla aromas. Cabernet was then incorporated, which encouraged the reemergence of dark fruits and round tannins. Finally, Petite Sirah was added to enhance color and the structure integrity of the blend as well as give the wine aromas of blueberries with a hint of licorice.

This big but gentle wine based on 80% Zinfandel offers lush, late-harvested fruit flavors, soft tannins and a full body. It feels broad and soothing on the palate, and its rich strawberry and plum notes are delicious. Wine Enthusiast 90 pts

Varietal: 80% Zinfandel,
10% Syrah, 5% Cabernet
Sauvignon, 5% Petite Sirah



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Wine Club Food Pairing

Texas style BBQ Beef Brisket

Ingredients

- *1 (4-pound) beef brisket, trimmed*
- *2 tablespoons dark brown sugar*
- *2 tablespoons chili powder*
- *2 tablespoons paprika*
- *2 tablespoons salt*
- *1 tablespoon garlic powder*
- *1 tablespoon onion powder*
- *1 tablespoon black pepper*
- *1 tablespoon cayenne*
- *2 teaspoons dry mustard*
- *2 teaspoons ground cumin*
- *Mesquite wood chips*
- *Barbecue Sauce*

Directions

- 1. Set the brisket on a large sheet of plastic wrap. In a medium bowl, combine the dark brown sugar, chili powder, paprika, salt, garlic powder, onion powder, black pepper, cayenne, dry mustard, and cumin, mixing to thoroughly combine. Rub the mixture onto the brisket and wrap tightly in plastic wrap. Place on a baking sheet and let marinate, refrigerated, at least 6 hours or overnight. Soak mesquite wood chips in a large bowl of water for 1 to 2 hours.*
- 2. Remove the meat from the refrigerator and let come to room temperature.*
- 3. Prepare a smoker with charcoal and the wood chips according to the manufacturer's instructions to approximately 200° to 225° F. Place the unwrapped brisket on the lower rack, off the direct heat. Close the lid and cook, regularly stoking the fire and adding additional chips, until an instant-read thermometer registers an internal temperature of 180° to 190° F, about 6 hours.*

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