

Wine Club Tasting Notes

Fresh Vine Cabernet Sauvignon

Dark ruby in color with a ripe, expressive nose full of blackberry pie, dark cherry, spice box and a hint of mint. Secondary notes ripe plum and vanilla. Medium-bodied with concentrated flavors of boysenberry, blackberry, and baker's chocolate. Finishes long with supple tannins and flavor of plum. 92pts!

Fresh Vine Wine is a unique collection of bold, crisp, and flavorful wines that embodies a deeper connection with holistic living. Founded with the intention of balancing an active routine with a nightly glass of (or two!) of wine, Fresh Vine has committed to producing delicious, low-calorie, low-sugar options, designed to complement the work you've put in without the sacrifice.

Varietal: 100% Cabernet Sauvignon 13.5% ABV



March 2023

THE WINE VAULT

Wine Club Food Pairing

Simple Meatballs

- 1 Vidalia onion, diced
 - 4 cloves garlic, minced
 - 1 red bell pepper, cored, seeded and diced
 - 2 cups, plus 2 T extra-virgin olive oil
 - 2 cups diced bread or breadcrumbs
 - 2 large organic eggs
 - ¼ cup ricotta cheese
 - ½ cup grated Parmesan cheese
 - 2 tablespoons sliced Italian herbs
 - 1 pound ground pork
 - Pinch of salt
 - Pinch of pepper
 - Dusting of organic all-purpose flour
 - 2 cups favorite tomato sauce
1. In small saucepan over low heat, sauté onion, garlic and red pepper in 2 tablespoons of olive oil. Cook slowly, covered.
 2. In a large bowl, soak breadcrumbs in enough water to cover for 1 minute.
 3. In a separate large bowl, beat eggs, then add ricotta, Parmesan, sautéed onion mixture and herbs. Mix thoroughly. Add meat and soaked breadcrumbs. Wearing gloves, mix meat and breadcrumbs with hands
 4. Shape mixture into balls slightly larger than golf ball. Refrigerate meatballs until chilled.
 5. In large sauté pan over medium-high heat, heat remaining 2 cups olive oil. Preheat oven to 350°F. Dust meatballs lightly with flour. Spread tomato sauce in baking dish.
 6. Brown meatballs on all sides in olive oil and transfer to baking dish. Bake for 20 minutes, until cooked through.

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Wine Club Tasting Notes

Huber Generations

Generations is a very approachable, dry, red blend for wine enthusiasts and novices alike. It is medium-bodied, yet boasts comfortable tannins and rich, dark fruit.

The aroma is bursting with currant, black raspberry, and roasted fig. Barrel aging lends notes of vanilla and fennel to it's rich berry finish.

This blend, based on Chambourcin, Blaufrankisch, and Cabernets, compliment many dishes and is sure to please any group.

This approachable red is made in our very own state of Indiana at the Family Owned Huber Winery.

Varietal: Estate-Grown Chambourcin, Blaufrankisch, and Cabernet 13.4% ABV



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Wine Club Food Pairing

Bacon and Kimchi Burgers

Ingredients

- *1/4 cup sambal oelek (Indonesian chile sauce)*
- *1/4 cup mayonnaise*
- *1/4 cup ketchup*
- *4 slices of thick-cut bacon*
- *1 1/4 pounds ground beef chuck*
- *Kosher salt*
- *4 slices of American cheese*
- *4 potato buns, toasted*
- *1 cup chopped drained cabbage kimchi (6 ounces)*

Directions

- *In a small bowl, combine the sambal with the mayonnaise and ketchup and mix well.*
- *Light a grill or preheat a grill pan. Grill the bacon over moderate heat, turning, until golden and crisp, about 5 minutes total. Drain on paper towels.*
- *Form the beef into eight 1/4-inch-thick burgers and season with salt. Grill over high heat, turning, until browned, 1 minute per side. Make 4 stacks of 2 burgers each on the grill and spoon 1 tablespoon of the sambal mayo over each stack. Top with the cheese, cover and grill over high heat just until the cheese is melted, about 1 minute.*
- *Spread the remaining sambal mayo on the bottom buns. Top with the burgers, bacon and kimchi, close and serve.*

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Joseph Drouhin Saint-Veran

The 2020 wines display an intense gold colour with a nice shiny aspect. The nose is aromatic, mixing both white flowers and fruit such as peach. This seduction is also found on the palate with ample wines on a nice structure and it makes them very pleasant in their youth.

A wine that smiles and makes you smile! It is stylistically close to Pouilly-Fuissé, with its golden hue, its greenish reflection and its refreshing taste. The aromas are reminiscent of the ripe Chardonnay grape, with subtle notes of musk. A pleasant roundness coats the palate

Varietal: 100%
Chardonnay



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Wine Club Food Pairing

Corn and Crabmeat Soup

- 1 quart fresh corn kernels (cut from about 8 ears)
- 1 quart canned low-sodium chicken broth or homemade stock
- 2 tablespoons butter
- 1 onion, chopped
- 1/4 cup dry white wine
- 1 1/2 teaspoons salt
- 1 1/2 cups milk
- 1/2 pound lump crabmeat, picked free of shell
- 1/3 cup chopped fresh chives or scallion tops
- In a blender or food processor, combine the corn kernels and 2 cups of the broth. Pulse to a coarse puree.
- In a large pot, melt the butter over moderately low heat. Add the chopped onion and cook, stirring occasionally, until translucent, about 5 minutes.
- Add the corn puree, the wine, the remaining 2 cups of broth, and the salt to the pot. Bring to a boil. Reduce the heat and simmer, stirring occasionally, until the corn is tender, 10 to 15 minutes. Add the milk and bring just to a simmer. Stir in the crabmeat and chives.

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Wine Club Tasting Notes

Predator Sauvignon Blanc

A bright Sauvignon Blanc with aromas of crushed lemon blossom, lemon curd, pineapple and ripe honeydew. The palate is fresh with notes of pineapple, guava, green apple and feijoa. This Sauvignon Blanc follows a holistic approach in winemaking. The commitment to sustainable growing practices helps ensure the health and vitality of the select vineyards.

“Natural Predation” is an eco-friendly strategy to control harmful critters in the vineyards. Ladybugs, a natural insect predator, along with predator mites, feed on destructive aphids.

Lovely honeydew melon and white peach flavors give this medium-bodied wine a lot to like. Fruity but delicate, it brings good balance and a light touch in the texture.

Varietal: 100% Sauvignon Blanc
13.5% ABV



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THE WINE VAULT

Wine Club Food Pairing

Smoked Salmon, Cucumber, and Creme Fraiche Crostini

- 18 thin slices baguette
 - 1/4 cup extra virgin olive oil
 - 4 oz. cold smoked wild sockeye salmon, finely chopped
 - 2 tablespoons shallot, finely chopped
 - 2 teaspoons fresh thyme leaves
 - 2 tablespoons fresh chives, finely chopped
 - 1½ teaspoons fresh lemon juice
 - freshly ground black pepper
 - 1/2 cup crème fraîche
 - 36 English cucumber, very thinly sliced
 - lemon, zested for garnish
- Preheat the oven to 350° F. Place the baguette slices on a baking sheet in a single layer. Brush the slices with olive oil. Bake for 10 minutes, edges should be crisp but the middle still soft.
 - In a small bowl add the salmon, shallot, thyme leaves, chives, lemon juice, and pepper and stir to combine.
 - On each baguette toast, spread a moderately thin layer of crème fraîche. Top with two overlapping slices of cucumber, and a small spoonful of the smoked salmon mixture. Garnish with lemon zest.

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