

Wine Club Tasting Notes

1753 Campuget Grenache

Campuget is a family estate with vineyards situated 15 Km south of Nimes. The Chateau itself was built in 1753 at the same time the vines were planted, prompting the '1753' range of wines. This wine is produced in a traditional way and without sulfites and is pleasant to drink as soon as it is bottled.

This wine is of a beautiful complexity. The dress is deep ruby. The nose is on red fruit (cherry) mixed with spicy notes. In the mouth, the tannins are tender and supple, marked by finesse and elegance.

Varietal: 100% Grenache
13.5% ABV



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Wine Club Food Pairing

Goulash

Ingredients

- 1 *tblsp olive oil*
- 1 *cup onion, diced*
- 1 *green bell pepper, diced*
- 2 *lbs. ground beef, lean*
- 3 *tsp garlic, minced*
- 2 *15 oz cans tomato sauce*
- 2 *15 oz cans petite diced tomatoes*
- 3 *cups beef broth*
- 3 *tblsp Worcestershire Sauce*
- 2 *tsp seasoned salt*
- 2 *tblsp Italian Seasoning*
- 3 *bay leaves*
- 2 *cups macaroni noodles, uncooked*
- 1 *cup cheddar cheese, shredded*

Directions

- *Add olive oil to large pot over medium-high heat. Add in the onion, bell pepper and ground beef then cook until beef is no longer pink. Drain any excess fat and return pot to stove top. Add in garlic and stir until fragrant (about 30 seconds).*
- *Pour in the tomato sauce, diced tomatoes, beef broth, Worcestershire sauce, seasoned salt, Italian seasoning, bay leaves and dried macaroni noodles. Stir and bring mixture to a boil. Reduce heat to a light boil and stir occasionally until the pasta is tender, about 20 minutes.*
- *Remove the bay leaves and stir in the cheddar cheese just before serving. Enjoy!*

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Wine Club Tasting Notes

1753 Campuget Vermentino

Vermentino is an emblematic grape of Sardinia. The grapes for this wine were planted south of the Rhone Valley 8 years ago. The freshness of the Mistral and the gentle Mediterranean influences allow it to reveal all its richness.

A fresh wine bursting with notes of citrus and exotic fruits.

Varietal: 100%

Vermentino 13.% ABV



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Wine Club Food Pairing

Shrimp and Fresh Herb Pilaf

- 1 cup basmati rice
- 1 fennel bulb
- 6 tablespoons extra virgin olive oil
- 1 small/medium white onion, minced
- 2 medium garlic cloves, minced
- 2 good pinch Piment d' Espelette
- 2 cups roma plum tomatoes, seeded
- 1 cup dry white vermouth
- 1 and 1/2 cup chicken broth
- 1 lb shrimp
- 6 tablespoons fresh parsley and mint
- 1/2 cup feta cheese, crumbled
- 1 lemon, cut into wedges
- Rinse rice in a strainer
- In a large sauté pan over medium high heat, add 3 tablespoons of oil olive. After a few minutes, add fennel and onions sauté until soft but not colored. Add the garlic and Piment d' Espelette, continue to sauté then add tomatoes. Sauté for another 2 minutes. Add the rice and stir to combine.
- Pour in the vermouth, bring to a boil and reduce liquid by half. Add chicken broth and bring to a boil. Reduce heat to low and simmer until rice is tender and the liquid is absorbed about 20 minutes.
- In a large sauté pan over medium-high heat add the remaining 3 tablespoons of olive oil. Add the shrimp and sauté until pink
- Gently mix the herbs into the rice

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Wine Club Tasting Notes

Francis Coppola Pinot Noir

Our Diamond Collection Appellation Series Santa Barbara Pinot Noir is grown in an appellation that represents the only place in North America where the coastal mountain range transitions from full north-south orientation to full east-west. Morning fog prolongs the growing season and helps the fruit maintain a strong level of natural acidity and rich concentration. Our Santa Barbara Pinot Noir offers great finesse with layered, silky textures, and profuse aromatics.

The 2021 Diamond Collection Appellation Series Santa Barbara Pinot Noir is bold and structured. Rich aromas of ripe strawberry, cola, and vanilla combine with notes of toasted oak. Dense, warm flavors of strawberry, mocha, raspberry jam, and spice carry through to a spectacular finish.

Varietal: 94% Pinot Noir,
6% Syrah
13.5% ABV



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Wine Club Food Pairing

Miso Chicken

- 4 chicken breasts (boneless, skinless)
- 1 cup jasmine rice
- 6 ounces watercress
- 4 ounces snow peas
- 6 ounces sugar snap peas
- 4 cloves garlic (minced)
- 4 ounces shiitake mushrooms (caps thinly sliced and stems removed)
- 4 Tablespoons cashews (chopped)
- 1 2-inch piece ginger (peeled and minced)
- 1/2 cup white miso paste

1. Preheat oven to 475-degrees.
2. In a small bowl, combine miso paste, 1/3 of the garlic, 1/3 of the ginger and 2 T water; stir. Line a sheet pan with foil. Pat chicken dry ; season with salt and pepper. Place on sheet pan and spread miso mixture on the top. Cook 20-22 minutes, or until browned and cooked through.
3. While chicken roasts, in a small pot, bring rice, and 1 1/4 cups water to a boil. Once boiling, cover and reduce heat to low. Simmer 15 minutes, or until the water has been absorbed. Remove from heat and fluff with a fork.
4. Heat 2 t oil over medium-high heat. Add mushrooms and cook, stirring occasionally, 3-5 minutes. Add the remaining garlic and ginger and cook, stirring occasionally, about 1 minute.
5. Add watercress, snow peas and sugar snap peas to mushrooms; season with salt and pepper. Cook until bright green.
6. Divide cooked rice and finished vegetables between four plates. Top with a chicken breast. Garnish with cashews. Enjoy!

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Wine Club Tasting Notes

Chateau Graille-Lacoste Graves Blanc

The vineyards where this wine is made are just across the road from First Growth Chateau Climens on a similar soil on fissured rock, peppered with red iron, white limestone and grey flint gravel. The Graille-Lacoste property produces a Graves Blanc known primarily for its stony soil composition and fresh minerality.

Featured in the Top 25 Bordeaux White wines in the United States, this 2021 vintage has light grapefruit and melon on the palate and is floral and tangerine on the nose.

Varietal: 60% Semillon,
35% Sauvignon Blanc 5%
Muscadelle
12% ABV



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Wine Club Food Pairing

Spicy Asian Noodles

- 1 lb rice noodles
- 3 tablespoons soy sauce
- 3 tablespoons dark soy sauce
- 1/4 cup water
- 2 tablespoons sugar
- 2 tablespoons sesame oil
- 2 tablespoons vegetable oil
- 6 cloves garlic sliced
- 4 stalks green onion sliced
- 3 small red chilis
- 1 cup bean sprouts
- 2 tablespoons sesame seeds
- In a small bowl, whisk together the soy sauce, dark soy sauce, sesame oil, water, and sugar until combined.
- Cook noodles as per instructions and set aside.
- Add the vegetable oil to a large skillet and place over medium-high heat. Once hot, add garlic, the white part of the onion, and chili. Stir-fry for 2-3 minutes.
- Add the noodles and pour the sauce over it and mix until the noodles are fully coated. Add the bean shoots and cook for 3 minutes.
- Add the rest of the green onion and cook for a further 2 minutes, or until they are wilted.
- Remove the noodles off the heat, sprinkle with sesame seeds and serve immediately.

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