

Wine Club Tasting Notes

Tokara Sauvignon Blanc

The wine has a vibrant light straw color with a brilliant pale green edge that catches the light. There is an appealing mix of fresh Granny Smith apple, delicate black currant leaf and lime blossom perfume on the nose.

The wine enters the palate with concentrated flavors which follow through from the nose. The finish is refreshing and crisp with a slight oyster shelly salinity that makes it quite moreish.

Fruity, fresh and tropical with aromas of green apple, elderflower, guava and green papaya.

Medium-bodied with crisp acidity and clean, youthful fruit.

Varietal: 95% Sauvignon Blanc; 5% Semillon
13.3% ABV



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Wine Club Food Pairing

Pasta Primavera

- 1 bunch fresh basil
- 3 cups chicken broth, divided
- ½ cup olive oil
- 2 cloves garlic
- 1 pound fettuccine pasta
- 2 tablespoons olive oil
- 1 large leek, white and light green parts
- 1 bunch green onions, chopped
- 2 jalapeno peppers, seeded and diced
- 2 zucchinis, diced
- 1 cup chopped sugar snap peas
- ½ cup shelled English peas
- 1 bunch asparagus, stalks diced
- ½ cup grated Parmesan cheese
- Fill a large pot with lightly salted water and bring to a rolling boil. Hold basil bunch by the stems and dip basil leaves in boiling water until bright green. Immediately immerse basil in ice water to stop the cooking process.
- Blend basil leaves, 1 cup chicken broth, 1/2 cup olive oil, and garlic together in a blender.
- Stir fettuccine into the same pot of boiling water about 8 minutes. Drain.
- Heat remaining 2 tablespoons olive oil in a large saucepan over medium heat. Cook leek and green onion. Add jalapeno and salt.
- Increase heat to medium-high. Stir 2 cups chicken broth, zucchini, sugar snap peas, and English peas into jalapeno mixture; bring to a simmer and cook for 5 minutes. Add asparagus .
- Pour 1/4 cup basil-garlic mixture into zucchini mixture and cook and stir until heated through, about 1 minute.
- Place pasta in a large bowl; pour zucchini mixture over pasta and pour remaining basil-garlic mixture over the zucchini mixture. Spread Parmesan cheese over the top.

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Wine Club Tasting Notes

Sixto Chardonnay

SIXTO, the Chardonnay-only label from Charles Smith and Brennon Leighton. Inspired by the story of musician Sixto Rodriguez (featured in the acclaimed documentary "Searching for Sugar Man"), Charles similarly wanted to resurrect something that was always great, but was waiting to be rediscovered as in the old Chardonnay vines in Washington State. Being the sixth label that Charles has created the name SIXTO was a perfect fit.

Aromatically compelling. Dried apricot, white anise and onward. A medium bodied, full-flavored mouth of deliciousness.

Lemon curd, orange cream and chamomile leads the way as flavor combines and compounds for a long, lingering finish.

Varietal: 100%
Chardonnay
14% ABV



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Wine Club Food Pairing

Braised Leeks with Hawaiian Red Snapper

- 2 shallots, finely minced
- ¾ pound chilled, unsalted butter, cut in ½” cubes
- 1 cup Jordan Chardonnay
- 2 ounces Champagne vinegar
- 3 Tbsp heavy cream
- 2 lbs leeks, rinsed well and thinly sliced
- 4 Tbsp peanut oil
- 6 six-ounce red snapper filets, skin lightly scored
- Salt and freshly ground pepper
- For the sauce and leeks, sweat shallots in 1 tablespoon of butter until just translucent, about 2 minutes, in a heavy-bottomed saucepan over medium-high heat. Raise heat to high. Add Chardonnay and Champagne vinegar, and reduce to ¼ cup. Add cream and simmer to thicken.
- Whisk in remaining butter over low heat. Add leeks and braise over lowest possible heat until just cooked through.
- For the red snapper, preheat a large nonstick pan over medium-high heat and add oil. Add red snapper, skin side down. When skin has crisped, turn the filets and cook until just opaque.
- To serve, arrange a portion of ramps on each plate and spoon sauce over it. Place red snapper on top and finish with a salad.

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Chateau Laffitte Laujac

The bouquet of Chateau Laffitte Laujac opens with notes of mint and spices which move over to allow expression of black fruit berry aromas. The first impression in the mouth is lively and fine. The tannins are powerful yet delicate and there is a flavor of red fruit berries with a slightly jam-like nuance.

This wine is powerful and balanced; it can be drunk young but will be enjoyed for up to 10 or even 15 years according to the vintage.

Varietal: 60% Cabernet Sauvignon; 35% Merlot; 5% Petit Verdot
13.% ABV



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Wine Club Food Pairing

Tournedos Tossini

Ingredients

- 2 filets mignons, about 5 ounces each
 - Salt and black pepper
 - ¼ cup fond de veau (veal stock) or 1 tablespoon veal demi-glace (available in fine food markets) mixed with 3 tablespoons water
 - 1 tablespoon truffle juice
 - 1 teaspoon chopped black truffles
 - 2 tablespoons butter
 - 1 tablespoon vegetable oil
 - 2 slices French bread, trimmed to the shape of the filets mignons
 - 2 slices fresh foie gras, about 2 ounces
 - 2 tablespoons Madeira
 - 2 thin slices black truffle
- Season the filets mignons with salt and pepper; set aside. In a small bowl, combine the veal stock or demi-glace, truffle juice and chopped truffles; set aside.
- In a large skillet over medium heat, melt a third of the butter with the oil and quickly fry the slices of bread until lightly browned on both sides; remove and set aside. Add another third of the butter to the skillet, and sauté the filets mignons over high heat for 4 minutes a side
- Using the same skillet and high heat, sauté the foie gras slices 90 seconds on each side and put 1 slice on each of the filets.
- Add the Madeira, scraping the bottom of the pan. Add the veal stock mixture, bring to a quick boil, then remove from heat, stir in remaining butter to make a silky sauce.

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Trapiche Perfiles Merlot

A Malbec full of vibrant energy with a calcareous soil profile at more than 4,300 feet above sea level. Struggling to survive in these extreme conditions; the plant has developed a unique resistance. This results in robust, independent wines. Tannins play an enormous role in this enchanting wine with great persistence on the palate. It is best enjoyed with food.

High altitude vineyards contribute to a concentrated Malbec, with chalky tannins and deep black and blue fruit notes.

Finishes elegantly with violets and mocha

Varietal: 100% Malbec
14.5% ABV



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Wine Club Food Pairing

Grilled Lamb Chops

- 1 onion, thinly sliced
 - ¼ cup distilled white vinegar
 - 2 tablespoons olive oil
 - 1 tablespoon minced garlic
 - 2 teaspoons salt
 - ½ teaspoon black pepper
 - 6 (6 ounce) lamb chops
1. Mix together onion, vinegar, oil, garlic, salt, and pepper in a large resealable bag. Add lamb, seal bag, and toss to coat. Marinate in the refrigerator for 2 hours.
 2. Preheat an outdoor grill for medium-high heat.
 3. Remove lamb from marinade and leave any onions on that stick to meat; discard marinade. Wrap exposed ends of bones with aluminum foil to keep them from burning.
 4. Cook on the preheated grill to desired doneness, about 3 minutes per side for medium. An instant-read thermometer inserted into the center should read at least 130 degrees F (54 degrees C).

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