

Wine Club Tasting Notes

Campuget Syrah

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 intense and deep throughout its tasting. The color is almost black dark red. The nose is fruity (blackcurrant, blackberry) and cocoa notes. In the mouth the violet and licorice explode. The tannins are elegant and round giving a velvety sensation; they offer a very elegant and long finish.

Varietal: 100% Syrah
13.% ABV



July 2023

THE WINE VAULT

Wine Club Food Pairing

Pork Tenderloin with Raspberry Sauce

Ingredients

- ***dry rub:***
- *1 teaspoon cumin*
- *1 teaspoon mustard powder*
- *1 teaspoon dried thyme*
- *1 teaspoon garlic powder*
- *1 teaspoon paprika*
- *1 teaspoon kosher salt*
- *1 teaspoon freshly ground pepper*
- ***tenderloin:***
- *1.5 pound pork tenderloin*
- *4 tablespoons olive oil*
- ***sauce:***
- *10 ounces raspberries*
- *3 tablespoons balsamic vinegar*
- *2 tablespoons granulated sugar*
- *1 tablespoon dijon mustard*
- *Preheat oven to 450 degrees F.*
- *Combine dry rub spices and cover entire pork roast.*
- *Heat a large skillet over high heat and add oil. When the oil is hot, add the seasoned roast and brown on each side, 2-4 minutes.*
- *Remove roast from pan and transfer to a baking dish. Bake until internal temperature reaches 150 degrees F.*
- *While the roast is cooking, prepare the sauce. Using the same pan that you seared the roast in with the heat reduced to low, cook the remaining sauce ingredients for at least 10 minutes. While the sauce is still hot, press through a fine mesh strainer to separate the solids.*

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Wine Club Tasting Notes

Markham Merlot

Markham Estate Vineyards provide the backbone to this Napa Valley Merlot. Aromas of plum jam and coffee emerge from the glass, enhanced by toffee and cedar notes from oak aging. Juicy black cherry flavors on the palate meld beautifully with a rich, velvety dark chocolate character on the long, round finish.

Inviting aromas of red cherry, sliced plum, rosemary and bark. Full-bodied with velvety tannins. Complex baking spice compliments the red and black fruit on the palate, with an earthy undertone throughout.

Varietal: 85% Merlot, 5% Petite Sirah, 4% Cabernet Sauvignon, 3% Syrah, 2% Malbec
14.8% ABV



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Wine Club Food Pairing

Grilled Apricots Stuffed with Blue Cheese and Marcona Almonds, Wrapped in Parma Ham

- 6-8 fresh ripe apricots
 - Olive oil
 - Kosher salt
 - Small wedge of sharp blue cheese
 - 6-8 slices of parma ham – 1/2 slice per apricot
 - 12-16 marcona almonds
1. Heat grill or grill pan to medium high heat. Halve and pit each apricot. Place apricot halves on a sheet pan and brush with olive oil and a pinch of salt. Place apricots on grill for 2-3 minutes per side. Let rest for 5 minutes. Make 12-16 small chunks of blue cheese and set aside in bowl. Slice each piece of parma ham in half.
 2. To assemble, place a chunk of blue cheese in the middle of each apricot half, then add the marcona almond and wrap the ham around each apricot half until secure. You can serve immediately or put under the broiler for 2-3 minutes to crisp up the ham. Watch carefully so it doesn't burn. Serves 4-6.

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Wine Club Tasting Notes

Pazo das Bruxas Albarino

This wine is made in 100% stainless steel. High trellis trained vines called "parral" allow for continual airflow for long vineyard ripening while the well-draining soil prevents excess moisture, developing fruit character.

Nectarine, pomelo and oyster-shell minerality on the nose, followed by a fresh streak of chalky acidity. Bright, yet fleshy on the palate. Drink chilled.

Albariño is pale gold with a soft green edge. Delicate and fragrant, with fine floral, lime blossom and lemon marmalade notes.

Varietal: 100% Albarino
12.5% ABV



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Wine Club Food Pairing

Baked Feta Pasta

- 1 lb italian durum wheat pasta
- 1 block (7 oz) greek feta cheese
- 1/2 cup olive oil
- 1/2 red chili pepper
- 500 g cherry tomatoes
- (4 garlic cloves if you wish)
- black pepper
- salt
- bunch of fresh basil leaves
- Pour some olive on the bottom of the baking dish. Place the whole feta block on top. Chop the red chili pepper and add on top of feta cheese. Pour more olive oil on top. Place the cherry tomatoes on the sides and roll around in oil. Grind some pepper and season with pinch of salt.
- Bake in 400 F for 15 minutes in the middle rack. Turn the heat to 440 F , move the dish to the upper rack and use the grilling mode for another 10 minutes.
- Cook the pasta al dente according to cooking instructions. If you used cherry tomatoes with stems, remove them.
- Break the feta a bit and mix with tomatoes. Mix the sauce with pasta and add plenty of basil leaves.

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Wine Club Tasting Notes

Rutherford Ranch Sauvignon Blanc

This Sauvignon Blanc is sourced from Eastern Napa Valley vineyards that are blessed with the ideal soil and weather conditions to create delicious fruit with concentrated flavors, ideally balanced acidity and bright aromas. Cold, stainless steel fermentation, preserves the varietal's naturally crisp, citrus characteristics.

Bright aromas of fresh citrus with tropical guava and passionfruit.

Delightful flavors of key lime and grapefruit, with a round texture and a refreshing crisp finish.

Varietal: 100% Sauvignon Blanc

13.0% ABV



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THE WINE VAULT

Wine Club Food Pairing

Spinach-Artichoke Chicken

- *½ (10 ounce) package frozen spinach*
- *1 (4 ounce) package cream cheese*
- *½ (14 ounce) can quartered artichoke hearts, drained and chopped*
- *¼ cup shredded Parmesan cheese*
- *¼ cup mayonnaise*
- *½ teaspoon garlic powder*
- *½ teaspoon salt*
- *4 8 oz boneless, skinless chicken breasts*
- *salt and pepper to taste*
- *1 tablespoon olive oil*
- *½ cup shredded mozzarella cheese*
- Microwave spinach in a medium bowl until warmed through, 2 to 3 minutes.
- Return spinach to the bowl. Mix in cream cheese, artichoke hearts, Parmesan cheese, mayonnaise, garlic powder, and salt. Set aside.
- Pound chicken breasts to an even thickness, no more than 1-inch-thick.
- Preheat the oven to 375 degrees.
- Heat olive oil in a large skillet over medium-high heat. Brown chicken breasts in the hot oil, 2 to 3 minutes, working in batches if necessary. Place chicken breasts in a large baking dish. Spread spinach-artichoke mixture on top of each breast.
- Bake in the preheated oven until chicken is no longer pink in the center and the juices run clear, 20 to 22 minutes. An instant-read thermometer inserted into the center should read at least 165 degrees F (74 degrees C). Top breasts with the mozzarella cheese and continue baking until cheese has melted, 1 to 2 more minutes.

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