

# Wine Club Tasting Notes

## ***Boen Pinot Noir***

Böen draws its profile from the varied coastal wine growing areas that are among California's most sought after cool-climate appellations. To create the Pinot Noir, they work closely with growers and vineyards in each region to blend a well-balanced wine. This wine shows its coastal California roots in its flavor, texture and vibrant acidity.

The first sip of the California Böen Pinot Noir envelops the mouth with a velvety richness. Flavors of bright cherry, dried herbs and hints of vanilla, is supple and sumptuous, to the finish.

Varietal: 100% Pinot Noir  
14.6% ABV



August 2023

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# Wine Club Food Pairing

## ***Portobello Penne Pasta Casserole***

- *1 (8 ounce) package uncooked penne pasta*
- *2 tablespoons vegetable oil*
- *½ pound portobello mushrooms, thinly sliced*
- *½ cup margarine*
- *¼ cup all-purpose flour*
- *1 large clove garlic, minced*
- *½ teaspoon dried basil*
- *2 cups milk*
- *2 cups shredded mozzarella cheese*
- *1 (10 ounce) package frozen chopped spinach, thawed*
- *¼ cup soy sauce*
- *Preheat oven to 350 degrees F (175 degrees C). Lightly grease a 9x13 inch baking dish.*
- *Bring a large pot of lightly salted water to a boil. Place pasta in the pot, cook for 8 to 10 minutes, until al dente, and drain.*
- *Heat the oil in a saucepan over medium heat. Stir in the mushrooms, cook 1 minute, and set aside. Melt margarine in the saucepan. Mix in flour, garlic, and basil. Gradually mix in milk until thickened. Stir in 1 cup cheese until melted. Remove saucepan from heat, and mix in cooked pasta, mushrooms, spinach, and soy sauce. Transfer to the prepared baking dish, and top with remaining cheese.*
- *Bake 20 minutes in the preheated oven, until bubbly and lightly brown.*

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### ***Reciprocity Chardonnay***

Reciprocity Wine was founded with a commitment to replenish what we receive, a reverence for the land that we tend, and a strong-held belief that wine should be a true reflection of the terroir that it came from. Our wines are crafted exclusively from premium, organic grapes sourced from French Camp Vineyard, one of the largest and most renowned sites dedicated to Certified Sustainable growing practices.

Delectable aromas of melon, pineapple, stone fruits, hints of citrus and wet stone on the nose. Bright, crisp, very refreshing on the palate, with a long finish.

This Chardonnay possesses a pillowy body weight and flavors of butterscotch and lemon meringue. With its bright acidity and snap of salinity, it proves to be food worthy and refreshing.

Varietal: 100% Chardonnay  
14.5% ABV



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# Wine Club Food Pairing

## ***Creamy Goat Cheese Pasta***

- *Ingredients*
- *12 ounces cavatappi (or any pasta)*
- *2 Tablespoons olive oil*
- *1 shallot (diced)*
- *2 cloves garlic (minced)*
- *4 ounces Garlic Herb Chevre Goat Cheese*

## ***Kale Pesto:***

- *3 cups torn kale (stems removed)*
- *1 cup basil leaves (tightly packed)*
- *1/2 cup extra virgin olive oil*
- *1/4 cup walnuts*
- *2 cloves garlic*
- *1 lemon (zested and juiced)*
- *1/2 teaspoon salt (plus more to taste)*
- Bring a large pot of salted water to a boil. Cook the pasta to al dente according to package directions. Reserve 1 cup of the cooking water.
- Meanwhile, pulse the kale, basil, olive oil, walnuts, garlic, lemon zest & juice and salt in a food processor until smooth. Set aside.
- Heat the olive oil in a large skillet over medium-heat. Add the shallot and garlic and cook, stirring occasionally, until just softened, about 2-3 minutes.
- Add the goat cheese, pasta and 1/2 cup of the reserved pasta cooking water to the shallot/garlic mixture. Cook, over medium heat, stirring gently, until the cheese coats the pasta, adding additional cooking water if needed to loosen the sauce.
- Add the pesto and stir gently to combine.
- Serve garnished with additional chopped basil, walnuts and goat cheese, if desired.

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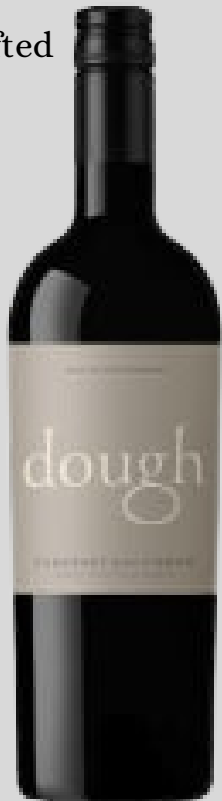
## ***Dough Cabernet Sauvignon***

Dough is the foundation of bread, signifying new beginnings. Like making bread, thoughtful nurturing creates positive change that rises from the simplest of actions. We support the James Beard Foundation's work to create an inclusive, equitable and sustainable food culture through an annual donation.

Dough is the first ever wine collaboration for the James Beard Foundation, and leading their winemaking is Heidi Bridenhagen, who has received over 200 90-point scores at MacRostie Winery. Heidi crafted the wines in concert with a diverse group of chefs and beverage professionals, all alumni of the Foundation's Impact Programs, to create the most food friendly wines possible.

This complex, dark fruited Cabernet Sauvignon is compelling and bold, like the inspiring women leaders they support.

Varietal: 100% Cabernet Sauvignon  
14.9% ABV



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## Wine Club Food Pairing

### *Filet Mignon with Balsamic Glaze*

- 2 (4 ounce) filet mignon steaks
  - ½ teaspoon ground black pepper, or to taste
  - salt to taste
  - ¼ cup Olive and Vine Traditional Aged balsamic vinegar
  - ¼ cup dry red wine
1. Sprinkle both sides of the steaks with pepper and salt.
  2. Heat a nonstick skillet over medium-high heat. Sear steaks in the hot pan until browned.
  3. Reduce heat to medium-low, and pour in balsamic vinegar and red wine. Cover and cook for 4 minutes. Flip steaks and baste with sauce; cover and cook for 4 minutes longer.
  4. Remove steaks to two warmed plates. Spoon a tablespoon of glaze over each steak and serve immediately.

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## Wine Club Tasting Notes

### ***St. Supery Sauvignon Blanc***

This is a bright crisp sauvignon blanc with citrus zip, flavors of lemon, lime, yellow grapefruit, and lime zest combined with a fennel and caper vibrancy. Green and yellow hues present in this wine with exotic aromatics of pink grapefruit, green lime zest, lemon citrus along with undertones of fennel, and green olive.

Aromas of pears and white nectarines with hints of raw almond, white flowers and crushed stones.

Medium-bodied with clean and crunchy acidity cutting through the vivid palate with notes of lime zest and leafy herbs. Citrusy finish.

Varietal: 100% Sauvignon Blanc

13.5% ABV



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# Wine Club Food Pairing

## ***Grilled Shrimp Skewers with Green Tahini Sauce***

- 1 16 oz. package peeled & deveined jumbo raw shrimp (uncooked and thawed)
- 3 T extra virgin olive oil
- Salt and pepper (to taste)

### **Green Tahini Sauce:**

- 1 bunch cilantro
- ½ bunch parsley
- 3 cloves garlic (peeled)
- 1 lemon (juiced)
- 1 jalapeno (seeded and rough chopped)
- 1/3 cup water
- 1 Tablespoon white wine vinegar
- 1/4 cup tahini
- Salt (to taste)

### **Green Tahini Sauce:**

- Place all ingredients in blender and process until combined, and desired smoothness. Season to taste with salt.

### **Grilled Shrimp:**

- Heat grill until hot.
- Toss shrimp with olive oil and season with salt and pepper. Arrange on skewers.
- Grill for 2 minutes on each side until the shrimp is pink, and cooked through.
- Serve with Green Tahini Sauce on the side.

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