

Wine Club Tasting Notes

Le Orme Barbera d'Asti DOCG

The Barbera grapes are a selection from several vineyards in southern Asti, including the La Court estate. The light-colored soils are “Astian sands”, meaning from Asti, and are rich in lime and microelements. Temperature controlled fermentation, including 10 days of maceration on the skins, in stainless steel tanks yields the dark, rich color that is typical of great Barberas. The wine is aged in large French oak casks for 3 months then rests in stainless steel and in bottle before release for a total of 16 months aging. 94 Pts Wine Enthusiast!!

Ruby red with violet hues, this elegant and intense wine offers notes of red cherry and red currants. A harmonious and well-structured wine with a beautiful savory finish.

Varietal: 100% Barbera
14% ABV



September 2023

THE WINE VAULT

Wine Club Food Pairing

Cast Iron Skillet Margherita Pizza

- *1 tablespoon Olive and Vine Extra Virgin Olive Oil, plus more for brushing*
- *1 pound pizza dough, store-bought or homemade*
- *½ cup tomato sauce, or pizza sauce*
- *4 ounces fresh mozzarella cheese, cut into 8 slices*
- *2 ripe tomatoes, cocktail, Campari, or Roma, about ten ¼" thick slices*
- *10 fresh basil leaves*
- *kosher salt, as needed for seasoning*
- *black pepper, as needed for seasoning*

Warm the Pan – Place a 12-inch cast iron skillet in the oven to heat.

Roll Out the Dough – Lightly flour a work surface, the dough, and the rolling pin. Roll out into a 12-inch circle.

Grease the Pan – Carefully remove the skillet from the oven and place it on a heat-safe surface. Add olive oil to the skillet and use a paper towel to evenly spread into the pan.

Par-Bake the Crust – Add the pizza dough to the hot skillet, spreading the edges into the corners. Lightly brush olive oil on the edges of the crust. Bake for 3 minutes.

Add the Toppings

Bake – Bake the pizza until the bottom is golden brown and crispy, 10 to 12 minutes.

To Serve – Sprinkle with salt and pepper and place basil leaves evenly across the top. Slice on a cutting board and enjoy hot.

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Wine Club Tasting Notes

Samas Isola dei Nuraghi

Samas is named after the Punic God of the Sun. Vermentino and Chardonnay grapes grown in a predominantly calcareous and sandy soil are hand harvested at dawn to maintain characteristic varietal notes and freshness. Cryomaceration techniques prevent oxidation, resulting in a bright, vibrant wine. With prolonged fermentation using selected yeasts at controlled temperatures (60° Fahrenheit), the wine remains on the lees for approximately 40 days. Vinified separately, the varieties are blended and then rest in small concrete vats for 3 months to complete the maturation and natural stabilization of Samas, which is neither filtered nor clarified. 91 Pts from James Suckling!!

Vivid yellow straw color with soft, green hints. This silky and well-balanced wine has notes of citrus and tropical fruits with Mediterranean herbs including sage, and a fresh minerality.

Varietal: 80% Vermentino; 20% Chardonnay
13% ABV



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Wine Club Food Pairing

Grilled Swordfish with Whole-Lemon Dressing

- 4 (4–6-oz.) swordfish steaks (1"–1½" thick)
 - 7 Tbsp. plus 1½ tsp. extra-virgin olive oil, divided; plus more for grill
 - Kosher salt
 - 1 large lemon
 - 5 sprigs oregano, thyme, or marjoram, leaves picked, finely chopped
 - 2 garlic cloves, finely grated
 - 1 Tbsp. capers (not drained)
 - 2 tsp. ground coriander
 - 1 tsp. sugar
 - ½ tsp. crushed red pepper flakes (optional)
 - Freshly ground black pepper
- Pat four 4–6-oz. swordfish steaks, then coat with 1 Tbsp. extra-virgin olive oil. Season both sides with kosher salt; set aside while you make the dressing.
- Trim ends from 1 large lemon; slice into thick rounds and remove seeds. Very finely chop lemon rounds and transfer to a small bowl. Mix in 5 sprigs oregano leaves finely chopped,
- Prepare a grill for medium-high heat; oil grate. Place reserved swordfish steaks on grill; cover and grill fish, turning once, until flesh is opaque and just cooked through and steaks release easily from grate, 3–5 minutes per side. Transfer to a platter.
- Spoon some dressing over swordfish and serve with remaining dressing alongside.
- Do ahead: Dressing can be made 1 day ahead. Cover and chill. Bring to room temperature before using.

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Wine Club Tasting Notes

Provenance Merlot

This Merlot is selected from some of the best vineyards in Napa Valley like Oakville, which adds dark fruit, a dense texture and a flinty finish. It also incorporates grapes from Oak Knoll, which brings ripe red and blue fruit, spice and a focused acidity due to the deeper soils and older vines. With several vineyards, Provenance gains complexity and enhances its Merlot's elegant, fruit-forward flavors.

Malolactic fermentation occurs in barrels with weekly stirring to develop rich texture. This Merlot is 100% barrel aged for 18 months in French oak.

This structured, fruit-forward, 100% Merlot showcases ripe blueberry and plum flavors, accompanied by layers of herbal spice.

*Varietal: 100% Merlot
14.5% ABV*



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Wine Club Food Pairing

Pork Tenderloin with Merlot Sauce

MARINADE

- 1 clove garlic, minced
- 4 tbsp extra virgin olive oil
- 1 tbsp app cider vinegar
- ½ tsp salt
- ½ tsp rosemary
- 2 pork tenderloins, about 2 lbs total

BLACKBERRY MERLOT SAUCE

- 1 tbsp butter
 - 2 small garlic cloves, minced
 - ½ cup merlot wine
 - 3 tbsp blackberry jam or preserve
 - pinch dried rosemary
 - Salt and pepper to taste
 - juice from the resting pork
- Marinade - combine 1 clove minced garlic, olive oil, cider vinegar, half teaspoon of salt and rosemary in a bowl.
 - Rinse and pat dry the pork tenderloin. Place the pork in a large, sealable plastic bag. Pour in the marinade, and toss gently to combine. Marinate for 30 to 60 minutes.
 - Preheat oven to 425. When the oven is ready, place the pork tenderloin in a roasting pan, and place in the oven approximately 20 min.
 - Make the blackberry Merlot sauce. Melt the butter in a small sauce pan on medium heat. Add the garlic and sauté for about 1 minute.
 - Add the Merlot and blackberry jam to the saucepan. Bring the sauce to a boil, then reduce to a simmer. Add the rosemary, salt and pepper. Stir in a tablespoon or two of the juice from the resting pork.
 - Slice the pork to serve. Plate 3 to 4 pork slices, topped with the blackberry Merlot sauce.

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Wine Club Tasting Notes

Provenance Deadeye Chardonnay

A classic Monterey County Chardonnay, this wine offers ripe, tropical aromas of pineapple softened by notes of baked apple and brioche. The palate of this medium-bodied wine unfolds with layers peaches and asian pears, melting into a long, lasting finish with a sumptuous mouth-feel.

Provenance uses a cold fermentation process to ferment this wine in oak for 30 to 45 days. They then age the wine on 15% light-toast American Oak to soften and mature the palate.

Aromas of ripe apricots and mangoes with pastry crust, almonds and honeysuckle. Medium- to full-bodied with creamy texture. Polished and sleek with mineral undertones.

*Varietal: 100% Chardonnay
13.5% ABV*



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Zuppa Toscana Soup

- 1 pound bulk hot Italian sausage
- ¾ teaspoon crushed pepper
- 4 slices of bacon, cut into pieces
- 1 large white onion, diced
- 2 large garlic cloves, minced
- 2 quarts chicken broth
- 4 medium sized Russet potatoes, scrubbed clean and cut into cubes
- 1 cup heavy cream
- 1 bunch Tuscan or Lacinato kale, ribs removed, leaves sliced into ribbons
- ¼ teaspoon freshly grated nutmeg

In a large Dutch oven over medium-high heat cook the Italian sausage and pepper. Reduce the heat to medium. Cook the bacon in the same Dutch oven until crisp, about 12 minutes. Drain, leaving a tablespoon of drippings in the bottom of the pan with the bacon. Add the onions and garlic to the pan and cook until softened. Pour the broth into the Dutch oven with the bacon and onion mixture; bring to a boil over high heat. Add the potatoes, and boil until fork tender, about 20 minutes. Reduce the heat to medium and stir in the heavy cream and the cooked sausage; heat through. Mix the shredded kale into the soup right before serving. Once the kale is wilted add the nutmeg. Serve immediately.

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