

# Wine Club Tasting Notes

## ***La Posta Fazzio Malbec***

Argentina's best small-family growers express their individual passions with single-grower, single-vineyard wines. Each wine named after a grower family demonstrates the wide range of Malbec aroma and flavor profiles generated by distinct Mendoza appellations. La Posta translates to "the tavern," where the farmers meet to discuss their soils, their vines, their quest for superior flavors, and their passions for life. In collaboration with wine pioneer Laura Catena and esteemed winemaker Luis Reginato, the hard work and skill of the people behind the wines are expressed in La Posta. 92 Pts James Suckling

The vibrant nose of red and black cherries and ripe plums combines with floral touches of violets and rose petals. It holds a nice tannic structure that is full on the palate. Vanilla, chocolate, and some spice appears to make it more complex.

Varietal: 100% Malbec  
13.5% ABV



October 2023

THE WINE VAULT

# Wine Club Food Pairing

## ***Lomo Saltado***

- 18 ounces sirloin steak cut into strips
- 1 red onion chopped into chunky slices
- 2 tomatoes chopped into 8 slices
- 1 ají amarillo chili pepper sliced finely
- 1 tsp fresh garlic paste
- 2 tbsp olive oil
- 20 ounces white rice cooked
- 11 ounces thick potato slices
- 1/2 cup beef stock
- 4 tbsp soy sauce
- 4 tbsp plain vinegar
- Handful cilantro leaves
- 1/4 tsp oregano ground
- 1 tsp black pepper freshly crushed
- 1 tsp cumin ground
- Heat a Pan. Fry the potato slices in the vegetable oil and set aside until needed.
- Cut the sirloin steak into strips or cubes. Marinate them in the cumin, salt, the 4 tablespoons of vinegar, a tablespoon of olive oil, black pepper and the soy sauce.
- Bring a tablespoon of olive oil to a very high heat in the wok. Strain and remove the steak strips from the marinade, and fry them over a high heat for around 4-5 min.
- Add the onion, ají amarillo chilli pepper and the garlic paste to the wok. Fry for 1 min continuously moving the wok, and add the beef stock.
- Add the tomato and fry the ingredients in the wok for 30 seconds. Finally add the ground oregano and French fries, tossing everything together for another 10 seconds in order to integrate all the ingredients.
- Serve immediately with white rice. Sit back and enjoy the flavor of timeless classic of Peruvian cuisine!

October 2023



# Wine Club Tasting Notes

## ***Earth Garden Sauvignon Blanc***

Villa Maria's key focus is to be environmentally responsible and to operate using sustainable practices in order to protect the land for future generations. They have farmed Sauvignon Blanc organically since 2010, gaining BioGro certification in 2012. Summer was dry and mild with Marlborough's signature high sunshine hours and cool nights delivering fruit in the best possible condition. The early autumn 2021 season provided Marlborough with very stable weather conditions therefore fruit was able to reach optimum physiological and flavour ripeness. The fruit for this blend came from Belmonte, Winery Block vineyards in Wairau Valley & Resolution, Templar & Waterfalls Rd vineyards in Awatere Valley.

Lifted aromas of citrus fruits, lime and grapefruit that leap from the glass. The flavors on the palate showcase fresh herbs, lemongrass and passionfruit.

Varietal: 100% Sauvignon Blanc  
13.5% ABV



October 2023

THE WINE VAULT

# Wine Club Food Pairing

## ***Mango Grilled Chicken***

- *1 1/2 pounds chicken thighs (boneless & skinless )*
- *1 cup cubed mango (defrosted if frozen)*
- *3 Tablespoons lime juice (from 2 limes)*
- *2 Tablespoons canola oil*
- *1 Tablespoon fish sauce*
- *1 Tablespoon brown sugar*
- *1 Tablespoon Sriracha*
- *3 cloves garlic (minced)*
- *1/2 tsp kosher salt*
- *Fresh cilantro leaves (for serving)*
- *1 lime (halved)*
- Combine mango, lime juice, fish sauce, oil, brown sugar, Sriracha, garlic and salt in a blender; process until smooth. Transfer to a large Ziploc bag and add chicken. Massage to coat and refrigerate for at least 4 hours.
- Preheat grill to medium heat.
- Remove chicken from marinade and place on grill. Grill for about 10 minutes, then flip and spoon a bit more marinade on the top. Grill chicken for an additional 10 minutes, or until the chicken has reached an internal temperature of 165 degrees.
- Add the remaining marinade to a small saucepan and combine with 1/4 cup water. Bring to a boil and allow to rapidly simmer for at least 5 minutes.
- While the chicken finishes cooking, place lime halves on the grill, cut sides down, and allow to get a good sear on them.
- Serve immediately, with cilantro, mango sauce and grilled lime on the side.

October 2023

THE WINE VAULT



# Wine Club Tasting Notes

## ***La Posta Paulucci Malbec***

Argentina's best small-family growers express their individual passions with single-grower, single-vineyard wines. Each wine named after a grower family demonstrates the wide range of Malbec aroma and flavor profiles generated by distinct Mendoza appellations.

This single vineyard Malbec is sourced from the region of Ugarteche located in the sub-appellation of Lujan de Cuyo, where soils are a mix of a sandy loam, sand, clay, and silt. 50% is aged in French oak barrels, 15% new barrel, 35% in 2nd and 3rd use barrels and 50% Stainless steel tanks. 91 Pts from James Suckling!

*Aromas of red cherries, raspberries, and violets along with notes of toasty oak. On the palate, fresh berries with spice and a hint of soft caramel on the finish.*

*Varietal: 100% Malbec  
13.5% ABV*



October 2023

THE WINE VAULT

# Wine Club Food Pairing

## *Bahn Mi*

- ½ cup rice vinegar
- ¼ cup white sugar
- ¼ cup water
- ¼ cup matchstick-cut carrots
- ¼ cup peeled and matchstick-cut daikon radish
- ¼ cup thinly sliced white onion
- 1 skinless, boneless chicken breast half
- 1 pinch garlic salt, or to taste
- ground black pepper to taste
- 1 (12 inch) French baguette
- 4 tablespoons mayonnaise
- ¼ cup thinly sliced cucumber
- 1 Tablespoon fresh cilantro leaves
- 1 small jalapeno pepper, cut into 1/16-inch-thick matchsticks
- 1 wedge lime
- Combine rice vinegar, sugar, and water in a saucepan. Bring to a boil over medium heat, stirring until sugar has dissolved, about 1 min.
- Place carrot, radish, and onion in a bowl. Pour in cooled vinegar mixture and let marinate.
- While vegetables marinate, set an oven rack about 6 inches from the heat source and preheat the broiler. Lightly oil a slotted broiler pan.
- Sprinkle chicken with garlic salt and pepper.
- Place chicken on the prepared pan and broil, turning once, until browned and no longer pink in the center, about 6 minutes per side.
- Cut chicken into bite-sized pieces.
- Slice baguette in half lengthwise. Pull out the center of the bread, leaving a cavity for the filling.
- Lightly toast baguette under the broiler.
- Drain off excess vinegar mixture after vegetables have marinated.
- To assemble the sandwich, spread each half of toasted baguette with mayonnaise. Layer chicken on the bottom half of the bread. Top with cucumber, drained pickled vegetables, cilantro, and jalapeno. Cover with top half of baguette.
- Cut into two 6-inch sandwiches to serve.

October 2023



## Wine Club Tasting Notes

### ***Chateau Sainte Marguerite Symphonie Rose***

This Rosé is rare to find as most of it never leaves France where it gets served in many 2 and 3 star restaurants. This "Symphonie Rosé" delivers fine scents of white peaches, gage, hints of aniseed and a little Vanilla without ever having touched a wooden barrel. 92 Pts from Wine Enthusiast!

*On the palate there is a fruity juicy play with subtle mineral acidity and a phenomenal finish.*

*Varietal: 45% Grenache,  
45% Cinsault, 10%  
Vermentino  
13% ABV*



October 2023

THE WINE VAULT

## Wine Club Food Pairing

### ***Grilled Chicken Breast with Blackberry-Corn Salsa***

- 2 tablespoons Olive and Vine Oliana Extra Virgin Olive Oil
- 1 teaspoon kosher salt
- 1 teaspoon ground cumin
- 2 medium limes, divided
- 4 boneless, skinless chicken breasts
- 1 cup blackberries, coarsely chopped
- 1 cup fresh or thawed corn kernels
- 1 medium jalapeño, thinly sliced
- Torn fresh cilantro
- Place the oil, salt, and cumin in a large resealable bag. Finely grate the zest of 1 of the limes and add to the bag. Juice the lime, add the juice to the bag, and mix to combine. Add the chicken breast, seal the bag, and refrigerate for 15 minutes.
- Meanwhile, zest and juice the remaining lime and place the zest and juice in a small bowl. Add the blackberries, corn, and jalapeño. Season with salt and stir to combine; set aside.
- When the grill is ready, remove the chicken from the marinade and place on the grill. Cover and grill until the chicken is cooked through and registers 165°F, 6 to 8 minutes per side. Remove to a cutting board and let stand 5 minutes before slicing. Top with the blackberry-corn salsa and cilantro before serving.

October 2023

THE WINE VAULT