

Wine Club Tasting Notes

Villa Nozzole Chianti Classico

The 2021 vintage began with a mild winter and with sporadic rainfall. The sudden return of cold in March was characterized by a frost that occurred at the end of the month causing some damage to the newly hatched buds. From mid-April temperatures increased and spring continued regularly, favoring good flowering and fruit setting, which took place between the end of May and the beginning of June. The summer tended to be hot and dry, but without heat peaks. September was marked by above-average temperatures until the last week of the month, a period after which there was generally cool and rainy weather that lasted until October.

Ripe, crushed red cherry aromas and flavors with an earthy note. Tangy acidity and fine tannins balance the juicy fruit character.

*Varietal: 100% Sangiovese
14.0% ABV*



December 2023

THE WINE VAULT

Wine Club Food Pairing

Chicken Lazone

- 1/2 tsp salt
 - 1 1/2 tsp chili powder
 - 1 1/2 tsp onion powder
 - 2 tsp garlic powder
 - 1/4 tsp cayenne pepper
 - 2 lb chicken tenders
 - 1/4 cup butter, divided
 - 2 cups heavy cream
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- Combine salt, chili powder, onion powder, garlic powder, and cayenne pepper. Sprinkle over both sides of chicken tenders.
 - In large saute pan, melt half of the butter over medium-high heat. Cook the chicken tenders until done, about 8 minutes.
 - Pour the cream and remaining butter into the skillet. Lower heat and simmer until the sauce thickens, about 5-7 minutes. Serve chicken and sauce over noodles of choice, mashed potatoes or, for a low-carb meal, quinoa.

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THE WINE VAULT

Wine Club Tasting Notes

Le Bruniche Chardonnay

The 2021 vintage was characterized by a prolonged dry period from June to till the end of September. However, the particularly rainy winter contributed to a significant increase in the water reserves of the deep soils that characterize the area; providing the vines with the right support for the entire production phase. Spring, which tends to be cooler, showed a slight delay in budding and therefore subsequent flowering. Summer temperatures have never been excessive, allowing slow and regular ripening of the grapes in each vineyard with excellent levels of integrity and health.

Distinguished aromas of apple, apricot, nectarine, and melon. Rich, full, and well balanced on the palate, with a fresh and crisp finish.

*Varietal: 100%
Chardonnay
13% ABV*



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Wine Club Food Pairing

Wild Mushroom and Herb Chowder

- *4 strips thick cut bacon, cut into small chunks*
- *1 large leek, cleaned well and chopped*
- *3 stalks celery, chopped*
- *3 medium carrots, chopped*
- *2 large cloves garlic, minced*
- *1 teaspoon fresh thyme*
- *1 teaspoon chopped fresh rosemary*
- *1 bay leaf*
- *1/3 cup dry sherry*
- *4 cups chicken, turkey or beef broth*
- *1 lb baby gold potatoes*
- *1 1/2 lbs wild mushrooms (any combination)*
- *1/2 cup half & half or heavy cream*
- *Salt & pepper to taste*
- *Chives, for garnish*
- In a dutch oven or large soup pot, cook the bacon over medium-low heat until the fat has rendered and bacon has browned slightly. Add the leek, celery, carrot and garlic and cook until soft and transparent, stirring occasionally, about 10 minutes.
- Add the thyme, rosemary and bay leaf, and stir and cook for about a minute, then add the sherry. Cook for about 5 minutes, scraping any browned bits off of the bottom of the pan.
- Add the chicken broth and potatoes. Bring to a boil and cook until the potatoes are fork tender. Add the mushrooms and simmer for another 10 minutes or until tender. Stir in the half & half or cream. Season with salt and pepper, to taste.
- Serve hot, garnished with chopped chives with crusty bread for dipping.

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Wine Club Tasting Notes

Maddalena Cabernet Sauvignon

Our 2021 Maddalena Cabernet Sauvignon come from our estate grown vineyards in both the El Pomar and Creston districts of Paso Robles. Small lots are picked and fermented individually with minimal intervention to allow the true expression of the soil and climate. The 2021 vintage is one of the best coming out of Paso Robles in the last few years. With moderate heat and low rainfall, 2021 yielded smaller crops and berries with outstanding quality and more concentration in the fruit.

This vintage is filled with ripe fruit flavors, including dark plum, and spicy black cherry. Followed by notes of vanilla, caramel, and oak spice contributed from barrel aging. The mouth is round with a rich, silky texture that is framed by soft tannins.

*Varietal: 90% Cabernet Sauvignon; 5% Petit Verdot; 5% Cabernet Franc
14.6% ABV*



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Wine Club Food Pairing

Portobello Mushroom Chicken Braise

- *5 boneless chicken thighs, about 1 ½ lbs*
- *salt and pepper to taste*
- *2 tbsp extra virgin olive oil, divided*
- *1 onion, chopped*
- *2 portobello mushrooms*
- *½ red or yellow bell pepper*
- *3 cloves of garlic*
- *½ cup dry red wine, divided*
- *1 tsp marjoram*
- *½ tsp of dried rosemary*
- *bundle of 5 thyme sprigs*
- *½ cup low sodium chicken broth*
- *6 olives, sliced*
- *⅓ cup feta cheese*
- Rinse and pat dry the chicken thighs.
- Heat 1 T of the olive oil on medium heat. Add the chicken thighs, and brown on one side for about 2 to 3 minutes. Turn the chicken over and brown on the other side for another 2 minutes.
- Add the other tablespoon olive oil to the pan and add the onion.
- Stir the portobello mushroom into the pan, combining with the onions. Cook about 5 minutes and then add ¼ cup of the cooking wine. Cook until most of the wine has been absorbed.
- Add the bell pepper and garlic to the pan. Add the chicken thighs back into the pan, along with the chicken broth. Stir in the marjoram and rosemary, then place the thyme sprig bundle into the pot.
- Cover the pan and cook on low for 40 minutes. Remove the cover and simmer for 5 additional minutes to reduce the sauce.
- Serve the portobello mushroom chicken over farro grain or rice. Sprinkle with Feta Cheese.

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Wine Club Tasting Notes

Trefethen Dry Riesling

As the winter rains had arrived early and stopped early, the vineyard soils were already quite dry when the vines began growing in the spring. We responded with early irrigation and the vines thrived throughout a very mild summer. The warm sunny days and cool evenings, reflecting our unique location in the Oak Knoll District of the Napa Valley, were perfect for ripening the grapes. The weather took a turn in September, with a significant heat spell followed by early rains, but fortunately our most delicate varieties had already been harvested. We are delighted with the character of this vintage, which features the classic Trefethen brightness on the palate.

Vibrant aromas of stone fruit and lemon zest are layered with notes of jasmine and wildflowers. Fresh on the palate, flavors of grapefruit, lime and other citrus lead to a clean and bright finish.

*Varietal: 100% Riesling
12% ABV*



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THE WINE VAULT

Wine Club Food Pairing

Dragon Chicken

For Marinating the Chicken:

- 2 Chicken breasts sliced into bite sized cubes
- 1 Egg
- 1 Tbsp. Garlic ginger paste*
- 2 Tbsp. Soy sauce
- 1 tsp. Chilli powder
- 2 Tbsp. Cornstarch

For Cooking the Chicken:

- Walnut oil for shallow frying* about ½ cup

For the Dragon sauce:

- ½ tablespoon Walnut oil*
- 1 small red onion
- 2 teaspoon Garlic ginger paste
- 1 Red chilli pepper
- 1 Green chilli pepper
- 3 tablespoon Tomato ketchup
- 1 teaspoon Honey
- 1 tablespoon Sweet chilli sauce
- 1 tablespoon Soy sauce
- Handful of Cashew nuts about ¼ cup
- 3 Green onions
- Mix together the egg, garlic ginger paste, chili powder, cornstarch, and soy sauce
- Add the raw sliced chicken to the marinade. Stir well so that the marinade fully coats the chicken.
- Add ½ cup walnut oil to a hot wok on low heat – you want it to be deep enough to shallow fry the chicken. Allow the oil to heat up and then carefully add the marinated chicken to the oil.
- Cooking the chicken until golden brown.
- Begin the sauce by stir-frying the red onion, garlic ginger paste, and red and green chili. When the onions become soft add the Tomato Ketchup, honey, sweet chili sauce, and soy sauce, then stir.
- Allow the dragon sauce to come to a simmer before stirring in the crispy chicken. Cook for another minute until thick and sticky, then top with cashew nuts and sliced green onions.

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