

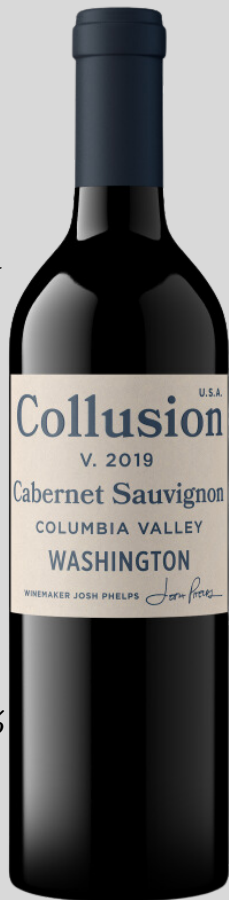
Wine Club Tasting Notes

Collusion Cabernet Sauvignon

Upon arrival at the Columbia Valley Washington winery, the fruit was gently destemmed and sorted, then conveyed to stainless steel tanks for fermentation with select yeast strains. Following a maceration period of 15 days, the new wine was drained warm into French oak barrels, 30% of which were new. They then bottled the 2019 Collusion Cabernet Sauvignon after 20 months of barrel aging.

Opaque ruby in color, aromas of juicy blue fruits, red currants, violets and leafy tobacco emerge from the 2019 Collusion Cabernet Sauvignon. On the palate, the wine is rich and dynamic, with a solid core of red berry fruit and a structure dictated by ripe tannins.

*Varietal: 76% Cabernet Sauvignon, 11% Malbec, 10% Syrah, 2% Petit Verdot, 1% Cabernet Franc
14.1% ABV*



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Wine Club Food Pairing

Italian Roast Beef

- 1 ½ cups water
- 3 cubes beef bouillon
- 1 teaspoon salt
- 1 teaspoon crushed garlic
- 2 tablespoons Italian seasoning
- 1 teaspoon freshly ground black pepper
- 2 tablespoons dried oregano
- 2 tablespoons dried basil
- ½ teaspoon dried red pepper flakes
- 4 pounds rump roast
- ½ cup vegetable oil
- Pour water into a large kettle, and add bouillon cubes.
- Mix together the salt, garlic, Italian seasoning, black pepper, oregano, basil, and red pepper flakes on a large plate. Rub roast with ½ cup vegetable oil. Roll roast in seasoning mixture until well coated. Place the roast in the kettle along with any left over seasoning mixture and oil.
- Bring water to a boil, reduce heat, and simmer approximately 3 ½ hours. Meat should be tender and well done.

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Wine Club Tasting Notes

Principessa Gavia Cortese di Gavi

A wine that comes from the Cortese di Gavi. One of the great historical and traditional vine of the lower Piedmont. The delay in the start of the growing season, caused by the lack of rain during the winter, was completely recovered during the spring months, characterized by normal temperatures. Rainfall was also scarce in June and July, but the situation normalized thanks to some beneficial thunderstorms and rain in August, which, together with lower temperatures, invigorated the vegetation, leading to good ripening, as well as excellent quality.

Brilliant straw yellow color with green and gold highlights. On the nose, hints of lime blossom, citrus fruits and golden apple blend perfectly in an intense and fresh bouquet. In the mouth, the softness is well balanced by a hint of acidity that lends freshness to the finish

*Varietal: 100% Cortese
13% ABV*



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Wine Club Food Pairing

Pesto Alla Genovese

- *1 1/2 cups fresh basil leaves (packed)*
- *1/2 teaspoon sea salt*
- *1/4 teaspoon freshly ground black pepper*
- *1/4 cup freshly grated Parmigiano-Reggiano*
- *2 tablespoons pine nut, toasted*
- *1 teaspoon minced garlic*
- *1/2 cup extra-virgin olive oil*
- *1 pound fresh or dried pasta*
- In a bowl of a food processor, combine the basil, salt, and pepper and process for a few seconds until the basil is chopped. Add the cheese, pine nuts, and garlic and, while the processor is running, add the oil in a thin, steady stream until a mostly smooth sauce is formed.
- Transfer pesto to a bowl and set aside.
- Bring a large pot of salted water to a boil. Add pasta and cook, according to package directions, until al dente. Drain pasta, reserving 1/4 cup of the cooking liquid. In a large bowl, toss pasta with pesto. Add a little of the reserved cooking liquid if pasta is too dry for you.
- Serve immediately. And add if you wish some Parmigiano Reggiano, Grana Padano and a few fresh basil leaves and cherry tomatoes to garnish.

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Wine Club Tasting Notes

Substance Pinot Noir

2021 was one of the warmest vintages to date in Washington. It started with an early bud break due to the nice weather and moderate temperatures. June was one of the warmest in recorded history, resulting in very small berries. Veraison and the beginning of the ripening season were nice and even, creating a beautiful, extended ripening season that led to excellent fruit with incredible concentration. Overall, 2021 is a distinct and lovely vintage and produced fantastic wines to enjoy now and into the future.

Fairy dust minerality lifts from the glass, cloaked in wild strawberry, hibiscus, and oyster mushroom, as a lavish palate of rose petal, red cherry, orange zest, and potting soil set this elegant table. Fresh, expansive, and long – pure Pinot magic!

*Varietal: 100% Pinot Noir
13.5% ABV*



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Wine Club Food Pairing

Portobello Penne Pasta Casserole

- *8 ounces uncooked penne pasta*
- *2 tablespoons vegetable oil*
- *½ pound portobello mushrooms*
- *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*
- *10 ounces 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.
- 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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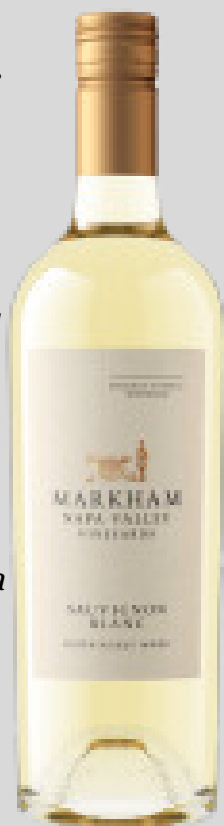
Markham Sauvignon Blanc

A women led winemaking and viticulture team, Markham Napa Valley Vineyards is a Mark of Character! This particular Sauvignon Blanc is made in Little Cannon, Oak Knoll. The consistent growing season allowed harvest to kick off in August. Grapes were picked and processed in the winery prior to the heat spikes in the fall. 90 pts!

This wine offers an authentic expression of cooler-climate Sauvignon Blanc. Its bright natural acidity is juicy and thirst-quenching, while complex aromatics and lifted flavors of grapefruit and citrusy lime are accented beautifully by wet stone minerality. The elegant, textured mouthfeel leads to a clean, crisp finish.

Varietal: 100% Sauvignon Blanc

14.1% ABV



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Wine Club Food Pairing

Garlic Shrimp and Asparagus Risotto

- 32 ounces chicken broth
- 2 tablespoons olive oil
- 1/3 onion, chopped
- 1/2 clove garlic, minced
- 3 cups Arborio rice
- 1 pound raw shrimp, peeled and deveined
- 1 pound fresh asparagus, cut into thirds
- 1/2 cup grated Parmesan cheese
- 3 tablespoons butter
- 1 tablespoon salt
- 1 tablespoon ground black pepper
- 1 tablespoon chopped fresh parsley

- Meanwhile, heat olive oil in a large saucepan over medium heat. Cook and stir onion and garlic in hot oil until slightly softened, about 2 minutes. Add Arborio rice; cook, stirring frequently, until coated with oil, about 4 minutes.
- Stir 1/2 cup hot chicken broth into the saucepan; cook and stir until rice has absorbed broth. Repeat this process 4 more times, stirring constantly, until rice is creamy and tender yet firm to the bite.
- Stir shrimp and asparagus into remaining hot broth. Cook until shrimp turns pink. Remove broth from heat.
- Use a slotted spoon to transfer shrimp and asparagus to rice; cook and stir for 1 minute. Stir Parmesan cheese and butter into rice; cook until melted, about 1 minute. Remove rice from heat. Season with salt and pepper. Sprinkle parsley over each serving.

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