

# Wine Club Tasting Notes

## ***Threadcount Quilt Red Blend***

The grapes were harvested early in the morning so the fruit would arrive at the winery while still cool to preserve the vineyard-fresh flavors. After de-stemming the berries, the fruit was cryo-extracted and then cold-soaked to soften the skins and allow for ideal extraction.

Finally, the wines are aged in 50% new French oak for between 12-16 months. After the wine underwent malolactic fermentation, it was racked every 6 months before the final blend was complete.

*Complex aromas of black raspberry, milk chocolate, and soft hints of sweet cedar.*

*Bold flavors of boysenberry pie, sugar cookie, and toffee lead to subtle notes of strawberry jam and baking spice. The balanced and complex tannin structure creates a long-lasting enjoyable finish.*

*Varietal: Red Blend*

*14.7% ABV*



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# Wine Club Food Pairing

## ***Drunken Lamb Casserole***

- 2 tbs extra virgin olive oil
  - 50g unsalted butter
  - 800g lamb neck, cut into 6cm pieces
  - 12 pearl onions, peeled, left whole
  - 1 small (400g) celeriac, peeled, cut into 4cm pieces
  - 2 small parsnips, peeled, cut lengthwise into 4 wedges
  - 1 garlic bulb, halved
  - 2 rosemary sprigs
  - 1 cup (250ml) dry white wine
  - 1 cup (250ml) white vermouth
  - 4 cups (1L) beef stock
- Heat oil and butter in a large flameproof casserole over medium-high heat. Season lamb and add to casserole. Cook, turning, for 6-8 minutes or until browned all over. Remove lamb and set aside. Add pearl onions and cook for 5-6 minutes. Add celeriac and parsnip, reduce heat to medium and cook, stirring well, for 5-6 minutes or until golden brown. Set aside.
- Return lamb to pan with garlic and rosemary, and cook for 5 minutes. Add wine and vermouth, and stir in reserved vegetable mixture. Add stock, bring to the boil, then simmer for 5-6 minutes for flavors to develop. Reduce heat to low and simmer for 25-30 minutes. Season to taste, cover and simmer for 1 hour to 1 hour 30 minutes or until lamb is tender.

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# Wine Club Tasting Notes

## Willamette Valley Pinot Gris

Pinot Gris was first introduced into the United States from France by David Lett, who planted Pinot Gris in the North Willamette Valley at The Eyrie Vineyards. Founder Jim Bernau got his first cuttings of Pinot Gris as a result of David's innovative work. Pinot Gris is now Oregon's leading white variety.

*Aromas of guava, passion fruit and honeysuckle balance with a natural minerality from the local terroir.*

*The fresh flavors of golden apple, pear and melon invite the consumer to experience in tandem both aroma and taste. The perceived sweetness and natural acidity show a balance to the wine with a rich, mid-palate and lingering finish.*

*Varietal: 100% Pinot Gris  
12.5% ABV*



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# Wine Club Food Pairing

## ***Whipped Goat Cheese with Pistachios, Pomegranate and Hot Honey***

- 14 ounces (400 g) of fresh, soft goat cheese
- 1/8 teaspoon of flaky sea salt
- 1/3 cup (50g) of pomegranate arils
- 1/3 cup (40 g) of unsalted toasted pistachios
- 1/3 cup (80 ml) of honey
- 1/2 tablespoon of fresh rosemary, thinly chopped
- 1/2 teaspoon of freshly ground black pepper

Make the whipped goat cheese.

- Add the fresh goat cheese and flaky sea salt to a food processor.
- Mix until smooth and fluffy
- Prepare the toppings.
- Remove the pomegranate arils from the skin.
- Roughly chop toasted pistachios.
- Thinly chop fresh rosemary and ground black pepper.

Assemble the whipped goat cheese dip.

- Spoon the whipped goat cheese onto a shallow serving dish
- Sprinkle with the chopped pistachios and pomegranate arils.
- In a small saucepan, add the honey, thinly chopped rosemary, and ground black pepper.
- Melt over medium heat until the mixture is foamy. Then, remove from the stoves and set aside to cool down
- Pour the hot honey evenly over the whipped goat cheese.

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## Wine Club Tasting Notes

### ***Trivento Golden Reserve Malbec***

The 2020 Golden Reserve Malbec matured in well-seasoned and neutral barriques, and 20% of the volume was in French oak foudres for 12 months. It's ripe and juicy, with 14% alcohol and a dry finish, and the higher percentage of foudre has helped to keep the balance and freshness and the oak integrated into the wine.

*Intense red with violet tints. The aromatic profile expresses the sharpness of red fruits such as raspberries and blackberries. Intense and deep on the nose. Full-bodied palate with vibrant tannins. Round structure and a juicy finish.*

*Varietal: 100% Malbec  
14% ABV*



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## Wine Club Food Pairing

### ***Sirloin Steak with Garlic Butter***

- *½ cup butter*
  - *4 cloves garlic, minced*
  - *2 teaspoons garlic powder*
  - *4 pounds beef top sirloin steaks*
  - *salt and pepper to taste*
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- Preheat an outdoor grill for high heat and lightly oil the grate.
  - Melt butter in a small saucepan over medium-low heat; stir in minced garlic and garlic powder. Set aside.
  - Season both sides of each steak with salt and pepper.
  - Place steaks on preheated grill and cook 4 to 5 minutes per side. An instant-read thermometer inserted into the center should read 140 degrees F (60 degrees C) for medium doneness.
  - Transfer steaks to warmed plates; brush the tops liberally with garlic butter and allow to rest for 2 to 3 minutes before serving.

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## Wine Club Tasting Notes

### ***Crossbarn Chardonnay***

Hailing from the cool Sonoma Coast appellation, the 2022 vintage showcases pale straw in the glass and opens with aromas of green apple, lemon zest, and honeysuckle. Alluring flavors of Honeycrisp apple and Asian pear are balanced by a flinty minerality and creamy texture on the mid-palate. A vibrant acidity accented by flaky sea salt provides tension and length that drives a lingering finish with notes of tangerine and guava.

*The 2021 vintage bursts from the glass with bright aromas of lemon zest, green apple, and white florals, with an undercurrent of flinty minerality that belies its cool climate origins along the Sonoma Coast. A beautiful tension midpalate elevates the notes of Asian pear and lime which mingle with a vibrant acidity, leading to a clean and refreshing finish.*

*Varietal: 100% Chardonnay  
14.1% ABV*



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# Wine Club Food Pairing

## ***Chicken Kiev***

- 1/3 cup butter
- 1/2 teaspoon ground black pepper
- 1 teaspoon garlic powder
- 2 pounds skinless, boneless chicken breast
- 2 eggs
- 3 tablespoons water
- 1/4 teaspoon ground black pepper
- 1/2 teaspoon garlic powder
- 1 teaspoon dried dill weed
- 3/4 cup all-purpose flour
- 3/4 cup dry bread crumbs
- 2 cups vegetable oil for frying
- 1/2 lemon, sliced
- 1/4 cup chopped fresh parsley
- Combine 1/3 cup butter, 1/2 teaspoon pepper and 1 teaspoon garlic powder. On a 6x6 inch piece of aluminum foil, spread mixture to about 2x3 inches. Place this mixture in the coldest section of your freezer and freeze until firm.
- Place each chicken breast half between 2 pieces of waxed paper and using a mallet, pound carefully to about 1/4 inch thickness or less.
- When butter mixture is firm, remove from freezer and cut into 6 equal pieces. Place one piece of butter on each chicken breast. Fold in edges of chicken and then roll to encase the butter completely.
- In a mixing bowl, beat eggs with water until fluffy. In a separate bowl, mix together 1/4 teaspoon black pepper, 1/2 teaspoon garlic powder, dill weed and flour. Coat the chicken well with the seasoned flour. Dip the floured chicken in the egg mixture and then roll in the bread crumbs. Place coated chicken on a shallow tray and chill in refrigerator for 30 minutes.
- Heat vegetable oil to medium-high. Fry chicken for about 5 minutes then turn over and fry for 5 minutes longer. Serve immediately, garnished with a sliced lemon twist and a sprinkling of parsley.

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