

Wine Club Tasting Notes

Austin Cabernet Sauvignon

Paso Robles is the home to many dreamers and self-starters, those who have a spirit and the drive to create their own destiny. Paso Robles entices those individuals to be their best, create the best from the land and all that it produces. This wine is a tribute to those who believe in Paso Robles and all of its greatness, just like our winemakers. This wine is harvested and fermented individually by vineyard lots and then barreled into a combination of French and American oak barrels, 10% of which are new.

On the nose savory aromas intertwine with rich dark fruit nuances.

On the palate, flavors evolve into layers of juicy blackberry, spicy nutmeg, toasted coffee and fresh vanilla bean. This medium to full bodied wine is finished with refined tannins and a distinguishable zing of acid to balance.

*Varietal: 80% Cab, 10% Petite Sirah, 5% Merlot, 4% Petit Verdot, 1% Malbec
14.5% ABV*



April 2024

THE WINE VAULT

Wine Club Food Pairing

Mushroom Blue Cheese Burgers

- 1 pound ground turkey
 - 8 ounces fresh mushrooms, finely chopped
 - 1 onion, finely chopped
 - 2 tablespoons soy sauce
 - ½ teaspoon kosher salt
 - ¼ teaspoon black pepper
 - ¼ cup crumbled blue cheese
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- Preheat grill for high heat.
 - In a medium bowl, mix together the ground turkey, mushrooms, onion, and soy sauce. Season with kosher salt and pepper. Form into 4 burger patties.
 - Lightly oil the grill grate. Place patties on the prepared grill, and cook for 10 minutes per side, or until well done. Top with blue cheese during the last few minutes.

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Wine Club Tasting Notes

Laroche Le Petite Chardonnay

Domaine Laroche Le Petite Chardonnay is a delightful white wine that hails from the famed vineyards of Domaine Laroche in Chablis, France. This Chardonnay is a true expression of the Chablis terroir, known for producing exceptional wines. It boasts bright and crisp flavors of green apples, citrus, and a refreshing mineral character, which is a hallmark of Chablis wines.

This Petit Chardonnay is very aromatic with lovely floral and citrus notes. On the palate, the structure of this wine, lighter than a classic Chardonnay, has a nice acidity that balances with the low alcohol level. The smooth and crisp finish makes it a very pleasant win.

*Varietal: 100%
Chardonnay
9.5% ABV*



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Wine Club Food Pairing

Shrimp Piccata

- *1 lb medium or large shrimp (tails on, cleaned and deveined)*
- *3 Tbsp flour*
- *Salt and freshly ground pepper*
- *2 Tbsp olive oil*
- *2 Tbsp unsalted butter*
- *2 cloves garlic thinly sliced*
- *1/2 cup dry vermouth or white wine*
- *3 Tbsp fresh lemon juice*
- *1/2 cup chicken broth*
- *2 Tbsp capers (drained)*
- *2 Tbsp minced fresh flat-leaf parsley*
- *Angel hair pasta (cooked, for serving (optional))*
- Combine flour and a pinch of salt and pepper in a shallow dish. Toss shrimp in flour mixture until coated. Heat oil in a large nonstick skillet on medium. Add shrimp and cook 2 or 3 minutes, turn and cook 1 more minute. Remove shrimp to plate.
- Melt 1 Tbs. of the butter in the pan. Add the garlic and cook until golden brown, about 30 seconds. Add the wine, lemon juice and broth, increase the heat to medium-high and cook until the liquid is slightly reduced, about 5 minutes.
- Remove the pan from the heat and whisk in the remaining 1 Tbsp. butter, the capers and parsley. Stir in shrimp and season with salt and pepper, to taste.

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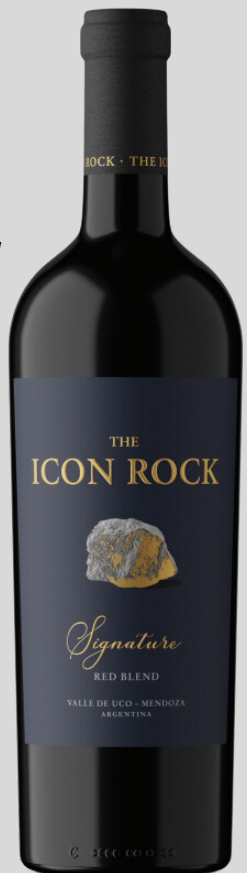
Wine Club Tasting Notes

The Icon Rock Red Blend

Nestled amidst the majestic Andes Mountains, the Uco Valley in Mendoza, Argentina, is considered a premier wine region. Grapes are hand harvested and destemmed. Fermentation occurs with wild yeasts. Maceration is done in small concrete vats for a minimum of 25 days at 77–81 °F. Natural malolactic fermentation is followed by 12 months of aging in French oak barrels.

This Red Blend boasts an abundance of black fruit on the nose, accentuated by subtle sweet spice and cocoa bean notes. The wine is juicy and richly textured on the fresh, full-bodied palate, supported by firm tannins.

Varietal: 44% Cab, 30% Malbec, 14% Cabernet Franc, 6% Syrah, 6% Tannat
14% ABV



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Wine Club Food Pairing

Manicotti

- *½ teaspoon kosher salt*
- *½ teaspoon ground pepper*
- *1 teaspoon garlic powder*
- *¼ teaspoon ground nutmeg*
- *1 large egg*
- *2 cups chopped spinach*
- *¾ cup Parmesan cheese*
- *2 ½ mozzarella (½ cup shredded)*
- *2 cups ricotta*
- *1 package manicotti shells*
- *1 jar pasta sauce*
- Prepare filling everything but shells and sauce. Fill a piping bag with the filling and cut a half-inch from the bottom to make a large opening for squeezing out the filling.
- Preheat oven to 375 degrees and bring a large pot of salted water to a rolling boil.
- Add manicotti shells to boiling water and cook according to package instructions.
- In a 9x13-inch casserole dish, pour about a third of the jarred sauce on the bottom and spread with a wooden spoon.
- Take cooked manicotti shells one at a time and use your piping bag to gently squeeze filling into the tubes.
- Assemble the filled manicotti in your prepared baking dish in a single layer.
- Take remaining sauce and spread over manicotti.
- Top with 2 cups of mozzarella and ½ cup Parmesan, and cover with foil and bake for 25 minutes.

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Wine Club Tasting Notes

Michael David Chardonnay

Handcrafted from the Michael David vineyards, this Chardonnay is a fusion of style. From numerous hand pickings throughout the ripening period, the wine makers produce three distinct Chardonnays that later are blended into a final wine just prior to bottling. From a crisp, fruit driven style fermented and aged in stainless steel, to a softer, more round French oak barrel fermented Chardonnay captures the best qualities of each style.

Deep straw in color, the 2021 Chardonnay bursts with aromas of lemon zest, buttered popcorn and hints of vanilla on the nose. Full bodied and luscious, flavors of caramel, butterscotch, melon and honeydew are carried through by a lingering, oak-inspired finish.

*Varietal: 100% Chardonnay
14.0% ABV*



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THE WINE VAULT

Wine Club Food Pairing

Cream of Brie Soup

- ¼ cup butter
- 1 small onion, minced
- 3 stalks celery, chopped
- ¼ cup all-purpose flour
- 4 cups chicken stock
- ½ pound Brie cheese with the rind, cubed
- ½ cup heavy cream
- 1 tablespoon green bell pepper, cut into very fine matchsticks
- 1 tablespoon red bell pepper, cut into very fine matchsticks
- Melt butter in a large saucepan over medium heat. Add onion and celery; cook until onion is translucent, about 5 minutes. Stir in flour and cook for 3 minutes, stirring constantly. Gradually whisk in chicken stock. Simmer until celery is tender, about 20 minutes, stirring occasionally. Stir in Brie cheese and allow to melt for about 5 minutes.
- Pour soup into a blender, filling the pitcher no more than halfway full. Hold down the lid of the blender with a folded kitchen towel, then carefully start the blender, using a few quick pulses to get the soup moving before leaving it on to purée. Purée in batches until smooth. Pour into a clean pot. Heat soup to almost simmering over medium-low heat. Pour in cream. To serve, garnish with red and green pepper strips.

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