

## Wine Club Tasting Notes

### ***Ancient Peaks Cabernet Sauvignon***

This wine comes from a family-owned winery specializing in estate-grown wines from Margarita Vineyard, the southernmost vineyard in the Paso Robles appellation on California's Central Coast. Ancient Peaks and Margarita Vineyard are owned by three longtime local winegrowing families—the Filipponis, Rossis and Wittstroms—who are actively involved in the daily operations of the vineyard and winery. Ancient Peaks wines are crafted under the guidance of Mike Sinor, a local winemaking veteran and one of the highest-rated winemakers on the Central Coast.

*This Cabernet opens with expressive aromas of plum, boysenberry, red currant, black olive, caramel and toasted oak. Broad, chewy textures deliver layered impressions of blueberry, cherry, cassis and violet with undercurrents of graphite, sage, eucalyptus and vanilla bean. Fresh acidity and fine tannins carry into a long, expansive finish.*

*Varietal: 78% Cabernet Sauvignon, 7% Petit Verdot, 6% Malbec, 6% Petite Sirah, 3% Syrah  
13.9% ABV*



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# Wine Club Food Pairing

## ***Steak with Black Olive Chimichurri***

- ½ tsp red chilli flakes
- 5 black olives
- 4 anchovy fillets
- 1 small clove garlic
- 3 tbsp extra virgin olive oil
- sea salt and freshly cracked black pepper
- 10 leaves baby spinach
- 250 g steak, ideally ribeye or sirloin
- vegetable oil, for cooking
- 1 small handful flat-leaf parsley
- 1 small handful basil
- 1 tsp tarragon vinegar, or white wine vinegar
- The chimichurri only takes 10 - 15 minutes to make, so you can cook your steak and then make it while the meat is resting. Finely chop the basil and parsley, spinach and garlic and add to a mixing bowl. Cut the olives and the anchovies into approx. 5mm pieces and add to the bowl. Now add the olive oil, vinegar and a pinch of cracked black pepper and give it a good mix. Give it a taste – it may need a little more salt.
- Cook the steak: place a large, heavy-based pan over a high heat and wait for it to get hot. Add 2 - 3 tablespoons of vegetable oil and wait for it to get hot. Season the steak generously on both sides with sea salt and black pepper, then place in the pan. Cook the steak for 2 - 3 minutes on each side. Remove from the pan and leave to rest for 10 minutes. Serve with the chimichurri spread over the top, and drizzle over any roasting juices from the pan.

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### **Artesano De Argentio White Malbec**

This interesting and unique white from Mendoza, Argentina is a pale straw color with green flecks. It has a very aromatic apple blossom, jasmine, lime zest, honeydew, tangerine, and chalk dust bouquet. Very fresh and bright on the palate. It has a nice weighty texture, is balanced and a bit round, with a medium body and plus acidity. There are flavors of white peach, ripe lemon, green apple, white pepper, and hints of steely minerality and kumquat. A rich mid-palate with saline and ripe pear. The finish is dry and refreshing.

*A wine with aromas of green apple, citrus, white flowers, and mineral notes. Great acidity, fresh and vibrant with a slightly sweet sensation.*

*Varietal: 100% Malbec  
12.5% ABV*



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# Wine Club Food Pairing

## ***Pork Chops with Ginger Peach Chutney***

- *4 – 6 pork chops*
- *2 peaches (peeled & chopped)*
- *1 – 3 inch chunk of fresh ginger (cut into 4 pieces)*
- *1 medium onion (chopped finely)*
- *1 large sprig of fresh thyme*
- *2 tsp sugar*
- *Salt & ground pepper to taste*

### **Ginger peach chutney**

- In a saucepan, combine the peaches, ginger, onion, sugar, thyme and salt & pepper.
- Bring to a boil over medium heat, and simmer for about 20 minutes. Make sure to stir occasionally to help break down the peaches.
- Once the 20 minutes are up, remove the chutney from the heat, remove the ginger and thyme and set aside.

### **BBQ Pork Chops**

- Preheat your BBQ to a medium-high heat.
- Add your chops, and season to your liking.
- Grill for about 6 minutes per side or until the juices run clear. The internal temperature of the chops should be 160 degrees.

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## ***Les Legendes Rothschild Bordeaux***

The Rothschild family has been producing wine in Bordeaux since 1868 and know this beautiful landscape and understand the unique traits of the vines from each appellation. The family was inspired to create a new wine series, where each wine would be the epitome of the appellation it came from. Their motivation was simple: to ensure wine lovers everywhere could dive into Bordeaux and taste the originality of each appellation. And so, the Les Légendes range was born. This wine is in temperature-controlled stainless steel tanks. Alcoholic fermentation (82°F) is followed by 15 days of maceration, in order to obtain a good concentration of oak (30% of the final blend). This wine is subtly oaked, in order to keep a good balance between the fruit and the wood.

*A Beautiful color, with dark glints. The nose is fruity, with aromas of dark berries (blackberries, blackcurrants) and Morello cherries. The palate is dense, harmonious, and balanced with a very aromatic finish (notes of liquorice and candied liquorice)*

*Varietal: 50% Cabernet Sauvignon; 50% Merlot  
13% ABV*



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# Wine Club Food Pairing

## ***Steak and Onion Bites***

- *1 ¼ lb top sirloin steak*
  - *1 tsp crushed garlic*
  - *¼ tsp dried oregano*
  - *½ tsp ground black pepper*
  - *1 tsp butter*
  - *2 cups thinly sliced red onion*
  - *2 tbsp red wine vinegar*
  - *2 tbsp granulated sugar*
  - *⅓ cup light mayonnaise*
  - *½ tsp ground chipotle chili pepper*
  - *12 oz French bread baguette (3-inch diameter)*
  - *2 cups tender greens or baby spinach*
- Preheat broiler. Trim fat from steak and place on broiler pan. Rub both sides of steak with garlic, oregano, and black pepper. Broil 6 minutes on each side. Allow steak to rest 10 minutes before slicing against the grain into thin strips.
  - Heat butter in a small skillet over medium heat and sauté onions just until starting to soften, about 2 minutes. Add vinegar and sugar and continue to cook, about 5 minutes, until liquid is reduced. Set aside.
  - In a small bowl, combine mayonnaise and chipotle pepper. Slice baguette into ½-inch thick slices.
  - To assemble, spread chipotle mayonnaise on bread slices. Top bread with beef slices, then with greens and onions.
  - Beef, onions and mayonnaise may be prepared a day ahead and refrigerated until ready to assemble.

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# Wine Club Tasting Notes

## ***Ancient Peaks Chardonnay***

The 2022 growing season was moderate through mid-summer in the wake of dry winter conditions. A sustained heat wave landed on Labor Day weekend, and the Chardonnay fruit was harvested shortly thereafter to lock in vibrancy and freshness. After harvesting and light pressing, 86 percent of the juice was cold-fermented in stainless steel tanks for the preservation of delicate aromatics and bright fruit flavors. The remainder was barrel-fermented and aged on the lees in 30-percent new oak to add roundness, texture and complexity. This oak-aged lot also underwent secondary malolactic fermentation and consistent lees stirring, which ultimately lent a touch of creaminess to the wine.

*The 2022 Chardonnay presents vibrant aromas of baked apple, tropical fruit, quince and caramel. Soft, sultry textures unfold with flavors of pear, apricot, lime and caramelized spices. The mouthfeel is exquisitely weighted, achieving a masterful balance of tangy energy, fresh acidity and creamy undertones that carry long into the finish.*

*Varietal: 100% Chardonnay  
14.2% ABV*



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# Wine Club Food Pairing

## ***Horseradish Salmon with Chardonnay Chive Butter Sauce***

- 8 Salmon fillets, 6-8 ounces each
- 1teaspoon salt
- 3/4teaspoon pepper
- 1/4cup Chardonnay wine
- 1/2cup prepared horseradish, squeezed to remove excess moisture
- 1/4cup fresh breadcrumb
- 1shallot, minced

### **BUTTER SAUCE**

- 1/2cup Chardonnay wine
- 1/2cup heavy cream
- 3tablespoons lemon juice
- 1 1/2cups butter, 3 sticks, chilled, cut into small pieces
- 1tablespoon fresh parsley, chopped
- 1tablespoon fresh chives, sliced
- Lightly butter shallow baking pan
- Arrange salmon filets on buttered pan.
- Sprinkle with salt and pepper, drizzle with 1/4 cup Chardonnay.
- In small bowl, combine horseradish, bread crumbs and shallot, mix well.
- Press into top of each filet.
- Bake at 375 for 12 to 14 minutes or until fish flakes
- Meanwhile, in small saucepan, combine 1/2 cup Chardonnay, cream and lemon juice, cook over medium-high heat until reduced to 1/4 cup.
- With wire whisk, beat in 1 cup of the butter.
- Remove from heat, beat in remaining 1/2 cup butter until thick and smooth.
- Stir in parsley and chives.
- Serve butter sauce over salmon filets.

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