

Wine Club Tasting Notes

Kenwood Jack London Vineyard Cabernet Sauvignon

The Jack London Cabernet Sauvignon thrives in the warm morning sun and cooling afternoon breeze, in combination with the vineyard's red volcanic soil. This vintage was mild and dry leading to a more historically average picking date. The lack of significant rainfall in early autumn allowed the winemaker the luxury of picking each vineyard block without the fear of bad weather dictating picking decisions. The wine was aged for 26 months in 30% new oak barrels (combination of French, Hungarian, and American).

The influence of the vineyard's red volcanic soil and the fruity characteristics of the grapes combine to produce an outstanding, very distinctive Cabernet Sauvignon.

*Varietal: 81% Cabernet Sauvignon, 16% Merlot, 3% Syrah
14.8% ABV*



July 2024

THE WINE VAULT

Wine Club Food Pairing

Herb Crusted Lamb Chops

- 8 lamb chops (about 1 1/2 inches thick)
- 2 tablespoons olive oil
- Salt and pepper to taste
- 2 cloves garlic, minced
- 1 tablespoon fresh rosemary, finely chopped
- 1 tablespoon fresh thyme, finely chopped
- 1 tablespoon fresh parsley, finely chopped
- 1/2 cup breadcrumbs (you can use panko or homemade)
- 2 tablespoons grated Parmesan cheese (optional)
- Preheat your oven to 400°F.
- In a small bowl, mix together the minced garlic, chopped rosemary, thyme, parsley, breadcrumbs, and Parmesan cheese (if using). Season with salt and pepper to taste.
- Pat the lamb chops dry with paper towels to remove any excess moisture. This helps the herb mixture adhere better. Brush both sides of each chop with olive oil.
- Press the herb mixture onto both sides of each lamb chop, ensuring they are evenly coated.
- Heat a large oven-safe skillet over medium-high heat. Once hot, add the lamb chops to the skillet and sear for about 2-3 minutes on each side until golden brown.
- Transfer the skillet with the seared lamb chops to the preheated oven. Let the lamb chops roast for about 10-12 minutes for medium-rare, or adjust the cooking time according to your desired level of doneness.
- Once cooked to your liking, remove the lamb chops from the oven and let them rest for a few minutes before serving. This allows the juices to redistribute and ensures juicy, tender meat.

July 2024

THE WINE VAULT



Wine Club Tasting Notes

Amity Vineyards White Pinot Noir

Amity Vineyards, one of the first pioneering Oregon wineries, was founded in 1974 by winemaker Myron Redford, who moved to Oregon with a dream to make world class Pinot Noir. He became known for his attention to detail and experimentation in the winemaking process, and as a result he was the first to produce organically grown sulfite-free wines. The Amity White Pinot Noir was sourced from Hylo Vineyard located in the Northern Willamette Valley. The fruit was picked in the cool early morning and gently pressed to minimize color and tannin extraction yet provide the subtle layers of tart and juicy fruit. After settling for 24 hours, the juice is cleanly racked and fermented in a stainless-steel tank.

This wine has intense lemon custard, pineapple, and melon notes. Light in body but high on acid, this wine includes additional aromas of red raspberries and ripe cantaloupe.

*Varietal: 100% Pinot Noir
12% ABV*



July 2024

THE WINE VAULT

Wine Club Food Pairing

Cider-Braised Chicken Thighs with Apples and Greens

- 2 pounds bone-in, skin-on chicken thighs
 - Kosher salt and black pepper
 - 2 tablespoons canola or grapeseed oil
 - 1 cup thinly sliced shallots
 - 2 tablespoons roughly chopped fresh sage
 - 3 garlic cloves, minced
 - $\frac{3}{4}$ cup fresh apple cider
 - 2 tablespoons apple cider vinegar
 - 2 tablespoons Dijon mustard
 - $\frac{3}{4}$ to 1 cup chicken broth
 - 1 bunch curly kale torn into pieces
 - 1 crisp red apple cored and thinly sliced
- Pat the chicken thighs dry.
- In a Dutch oven heat the oil over medium. Cook the chicken thighs skin-side down, 6 to 8 minutes. Flip and cook until lightly browned on the other side, about 4 minutes.
- Pour off all but about 3 tablespoons of fat from the pot, turn the heat to medium-low, then add the shallots and sage. Add the garlic and stir until fragrant
- Add the cider, cider vinegar, mustard, $\frac{1}{2}$ teaspoon salt and $\frac{1}{2}$ teaspoon pepper and cook, scraping up any browned bits from the bottom of the pan, until the cider has reduced slightly, 2 to 3 minutes. Return the chicken and any accumulated juices to the pot
- Bring to a boil, then turn the heat to low. Transfer the chicken to a clean plate, raise the heat to medium, and add the kale and apple to the pot. Cook, tossing often, until all the kale is wilted.
- Taste for seasoning, and stir in 1 or 2 more teaspoons cider vinegar to taste. Divide the chicken and kale mixture among shallow bowls; serve with crusty bread to mop up broth.

July 2024

THE WINE  VAULT

Wine Club Tasting Notes

Hacienda de Arinzano Tempranillo

For almost 1000 years, Arinzano has been cultivating the mystery of time and nature. Located in an incomparable valley, magnified by its microclimates, the stone, the earth and the water give rise to an exceptional terroir conducive to the singular expression of three great varieties of wine. The estate has been successfully owned by monks, lords and wine families. Fermentation is for 15 days with low level of extraction. Aged 14 months in French Oak, 40% new and 60% second use.

Intense aroma of fresh fruits such as cherries, strawberries, pastry cream and balsamic notes. On the palate, it has intense volume, persistence and balance. Tannins that provide freshness and give way to a silky and elegant finish.

*Varietal: 85% Tempranillo,
10% Merlot, 5% Cabernet
Sauvignon
14.5% ABV*



July 2024

THE WINE VAULT

Wine Club Food Pairing

Patatas Bravas

- *4 medium potatoes, peeled and cut into cubes*
- *2 tablespoons olive oil*
- *Salt to taste*
- *1/2 cup tomato sauce or crushed tomatoes*
- *2 cloves garlic, minced*
- *1 teaspoon smoked paprika*
- *1/2 teaspoon cayenne pepper*
- *1 tablespoon white wine vinegar*
- *Fresh parsley or cilantro for garnish (optional)*
- Preheat your oven to 425°F.
- Place the cubed potatoes on a baking sheet. Drizzle with olive oil and season with salt. Toss the potatoes until evenly coated. Spread them out on the baking sheet.
- Transfer the baking sheet to the preheated oven and roast the potatoes for about 25-30 minutes, or until they are golden brown and crispy on the outside and tender on the inside.
- While the potatoes are roasting, prepare the spicy tomato sauce. In a small saucepan, heat a tablespoon of olive oil over medium heat. Add the minced garlic and sauté for a minute until fragrant.
- Stir in the tomato sauce, smoked paprika, cayenne pepper, and white wine vinegar. Simmer the sauce for about 5-7 minutes.
- Once the potatoes are done, transfer them to a serving dish. Drizzle the spicy tomato sauce over the potatoes, or serve the sauce on the side for dipping. Garnish with fresh parsley or cilantro if desired.

July 2024



Wine Club Tasting Notes

King Estate Sauvignon Blanc

King Estate presents this uniquely Oregon take on Sauvignon Blanc, showcasing its favorite characteristics of the wine from the two regions in the world most famous for it: New Zealand and Sancerre in France. New Zealand brings freshness and fruit-forward flavors and the French version is rich with more minerality. The result is a Pacific Northwest classic in the making. The majority of the fruit was fermented in stainless steel with the balance in concrete and neutral oak barrels. To preserve aromatics the wine was cool fermented. Following fermentation, the wine underwent weekly bâtonnage, where the settled lees are stirred back into the wine to build richness.

A pale lemon color in the glass, the wine boasts bright notes of fruit on the nose – white peach, lemon, grapefruit and lychee – along with hints of minerality and the scent of cut grass. The palate opens up to similar flavors, showing nice acidity and fresh fruit to create a refreshing and balanced wine.

*Varietal: 100% Sauvignon Blanc
13.5% ABV*



July 2024

THE WINE VAULT

Wine Club Food Pairing

Lemon Garlic Shrimp

- 1 lb large shrimp, peeled and deveined
- 3 cloves garlic, minced
- Zest and juice of 1 lemon
- 2 tbsp butter
- 2 tbsp olive oil
- Salt and pepper to taste
- Fresh parsley, chopped (optional, for garnish)
- In a large skillet, heat olive oil over medium-high heat. Add minced garlic and cook for about 1 minute until fragrant.
- Add the shrimp to the skillet in a single layer. Season with salt and pepper. Cook for 2-3 minutes on each side until shrimp are pink and opaque.
- Add lemon zest and juice to the skillet. Stir to combine with the shrimp. Cook for another minute.
- Stir in butter until melted and well combined with the lemon garlic mixture.
- Transfer the shrimp to a serving dish. Garnish with chopped parsley if desired.

July 2024

THE WINE VAULT

