

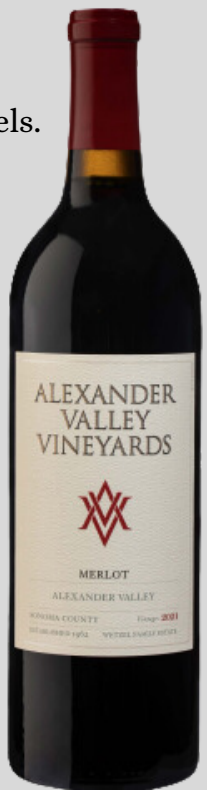
# Wine Club Tasting Notes

## ***Alexander Valley Merlot***

Merlot from the Wetzel Family Estate has a reputation for being a big, complex wine. The 2021 growing season enjoyed near-perfect growing conditions. The year began with unseasonably warm temperatures, and lower than normal rainfall. This was followed by weeks of steady daytime heat and cool evenings, allowing the grapes to ripen evenly. Harvest began on September 9th. At harvest, the quality of the fruit was excellent with high acidity and intense flavors. Winemaker Kevin Hall has found that fermenting Merlot at a slightly lower temperature than some of the other Bordeaux varieties maintains the lush flavors and structure. After fermentation the wine spent 15 months aging in a combination of French and American oak barrels.

*This wine impresses red wine lovers immediately with spicy aromas of black cherry, plum, boysenberry, cassis, vanilla and oak in the glass. This Merlot is full bodied with big flavors of black cherry, plum, cassis and slight chocolate. This is a big structured Merlot with beautiful balance and a long, textured finish.*

*Varietal: 100% Merlot  
14% ABV*



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# Wine Club Food Pairing

## ***Garlic Rosemary Roasted Chicken with Potatoes***

- 4 bone-in, skin-on chicken thighs (or any other preferred chicken parts)
- 1.5 lbs (about 700g) baby potatoes, halved or quartered if large
- 4-5 cloves garlic, minced
- 2-3 tablespoons olive oil
- 1 tablespoon fresh rosemary, chopped (or 1 teaspoon dried rosemary)
- Salt and pepper to taste
- Preheat your oven to 400°F (200°C).
- In a large bowl, toss the halved potatoes with minced garlic, olive oil, chopped rosemary, salt, and pepper until evenly coated.
- Arrange the chicken thighs on a baking sheet or in a baking dish, skin-side up. Place the seasoned potatoes around the chicken.
- Roast in the preheated oven for about 35-40 minutes, or until the chicken is cooked through (internal temperature of 165°F or 74°C) and the potatoes are golden brown and crispy on the outside, and tender on the inside. If the chicken skin isn't crispy enough, you can broil it for an additional 2-3 minutes.
- Once done, remove from the oven and let it rest for a few minutes.
- Garnish with fresh parsley if desired, then serve hot.

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# Wine Club Tasting Notes

## Black Stallion Sauvignon Blanc

Black Stallion Estate Winery is named in honor of the historic Silverado Horseman's equestrian center that once graced the property. The winery showcases the best of Napa Valley's diverse wine growing regions by carefully selecting grapes from an array of vineyards that reflect different Napa Valley terroirs. In some instances it's a single vineyard block or a single row within a block. They blend the best lots to craft world-class wines, brimming with rich flavors and gracious, mouth filling textures.

*Black Stallion Sauvignon Blanc opens with vibrant, tropical aromas of guava, papaya, lemongrass and honeysuckle, complemented by flavors of lime, lemon, ripe tropical fruit and orange crème. This wine offers bright acidity, light to medium-body and a remarkable finish.*

*Varietal: 100% Sauvignon Blanc  
14.5% ABV*



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# Wine Club Food Pairing

## ***Citrus Herb Grilled Shrimp Skewers***

- 1 lb large shrimp, peeled and deveined
- Zest and juice of 1 lemon
- Zest and juice of 1 lime
- 2 cloves garlic, minced
- 2 tablespoons fresh parsley, chopped
- 2 tablespoons fresh cilantro, chopped
- 1/4 cup olive oil
- Salt and pepper to taste
- Wooden or metal skewers (if using wooden, soak them in water for 30 minutes before grilling)
- In a bowl, combine the lemon zest, lime zest, lemon juice, lime juice, minced garlic, chopped parsley, chopped cilantro, and olive oil. Season with salt and pepper to taste.
- Add the shrimp to the marinade and toss to coat evenly. Cover the bowl and marinate in the refrigerator for at least 30 minutes, or up to 2 hours.
- Preheat the grill to medium-high heat.
- Thread the marinated shrimp onto skewers, dividing them evenly.
- Grill the shrimp skewers for about 2-3 minutes per side, or until they turn pink and opaque.
- Remove the shrimp skewers from the grill and transfer to a serving platter.
- Garnish with additional chopped herbs if desired, and serve immediately.

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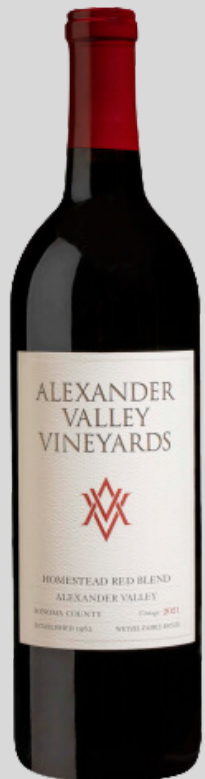
# Wine Club Tasting Notes

## ***Alexander Valley Homestead Red Blend***

Homestead Red Blend celebrates winemaking in Northern Sonoma County's Alexander Valley. The 2021 is a blend of six of our favorite grapes. Each varietal adds complexity and dimension to this well balanced wine. Winemaker Kevin Hall anchored the blend with rich, concentrated Merlot, added Zinfandel for spicy notes, Syrah for more bright spicy flavors and floral aromatics, Cabernet Sauvignon for elegant structure, Grenache for berry flavors, and Mourvedre for additional texture.

*This dark purple wine has complex aromas of black cherry, spice, plum, cassis, blueberry, oak and vanilla. This is a medium bodied wine with spicy dark fruit flavors of berry, plum, cherry, oak and vanilla. Lush enough to enjoy on it's own, Homestead's bright, juicy flavors and beautiful balance compliment a wide variety of foods.*

*Varietal: 43% Merlot, 41% Zinfandel, 5% Syrah, 4% Cabernet Sauvignon, 4% Grenache, 3% Mourvedre  
14% ABV*



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# Wine Club Food Pairing

## ***Balsamic Glazed Grilled Steak***

- *2 steaks about 1 inch thick*
- *Salt and black pepper to taste*
- *2 tablespoons balsamic vinegar*
- *1 tablespoon soy sauce*
- *1 tablespoon honey or brown sugar*
- *2 cloves garlic, minced*
- *1 teaspoon dried thyme*
- *2 tablespoons olive oil*
- Season the steaks generously with salt and pepper on both sides.
- In a small bowl, whisk together balsamic vinegar, soy sauce, honey (or brown sugar), minced garlic, and dried thyme.
- Place the steaks in a shallow dish or resealable plastic bag. Pour half of the balsamic mixture over the steaks, making sure they are well coated.
- Marinate the steaks for at least 30 minutes at room temperature.
- Preheat your grill or grill pan over medium-high heat.
- Remove the steaks from the marinade and discard the marinade. Pat the steaks dry with paper towels.
- Drizzle olive oil over the steaks.
- Grill the steaks for about 4-5 minutes per side, or to your desired doneness.
- While grilling, brush the reserved balsamic mixture over the steaks during the last few minutes of cooking, allowing it to caramelize slightly.
- Remove the steaks from the grill and let them rest for a few minutes before slicing.

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# Wine Club Tasting Notes

## ***Alexander Valley Chardonnay***

This location in the southern end of the Alexander Valley is defined by the Russian River. Morning fog, warm days and daily diurnal temperature swings of 40 to 50 degrees provide the ideal growing conditions for Chardonnay. They harvest 70% of their Chardonnay at night when the grapes are cool to retain the natural acidity, then cold ferment those lots in stainless steel, without malolactic fermentation or barrel aging, to highlight the citrus and green apple flavors. They whole-cluster press 30% of the best fruit and barrel ferment that portion in French oak barrels. The barrel fermented lots undergo secondary malolactic fermentation and age on the lees for six to eight months to develop roundness and body.

*This is a full bodied, well balanced Chardonnay with loads of fresh fruit flavors. Aromas of apple, pear, vanilla along with floral notes and hint of oak from the minimal barrel aging fill the glass. Bright flavors of pear, apple, juicy peach and tropical fruits along with slight citrus notes are balanced by the rich mouthfeel.*

*Varietal: 99% Chardonnay, 1% Viognier  
14% ABV*



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# Wine Club Food Pairing

## ***Creamy Parmesan Chicken***

- 4 boneless, skinless chicken breasts
  - Salt and pepper to taste
  - 2 tablespoons olive oil
  - 4 cloves garlic, minced
  - 1 cup chicken broth
  - 1 cup heavy cream
  - 1/2 cup grated Parmesan cheese
  - 1 teaspoon Italian seasoning (or dried herbs of your choice)
  - Fresh parsley, chopped (for garnish)
- Season the chicken breasts with salt and pepper on both sides.
  - In a large skillet, heat the olive oil .
  - Add the chicken breasts to the skillet and cook for about 6-7 minutes per side, or until golden brown and cooked through.
  - Reduce the heat to medium. Add the minced garlic to the skillet and sauté for about 1 minute, until fragrant.
  - Pour in the chicken broth, scraping the bottom of the skillet to deglaze and pick up any browned bits.
  - Stir in the heavy cream, Parmesan cheese, and Italian seasoning. Bring the mixture to a simmer, stirring occasionally, until the sauce thickens slightly.
  - Return the chicken breasts to the skillet, spooning some of the sauce over them. Simmer for another 2-3 minutes to heat through.

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