

Wine Club Tasting Notes

Angels & Cowboys Proprietary Red

Individual parcels were vinted and barrel-aged separately with blending taking place in stages over a sixteen-month period. Some highly compatible components (Zinfandel and Petite Sirah) were married early in the cellaring cycle while other lots benefited from extended aging on their own and were incorporated later, when fully matured. Final assemblage took place five months prior to bottling so that the wine could integrate and age as a blend.

Crimson-rosewood in color and bursting with deep berry fruit the wine opens with juicy briar berry, cassis, and plum and rolls over the palate in waves of tart cherry, fig jam, and grenadine. Earthy dimensions of Syrah and Petite Sirah lend grounding savory elements of pepper and anise, while the abundant fruit notes of Zinfandel and Grenache suggest strawberry and balsamic.

Varietal: Zinfandel-based with a supporting cast of Syrah, Carignane, Petite Sirah and Grenache

14.5% ABV



November 2024

THE WINE VAULT

Wine Club Food Pairing

Grilled Steak with Chimichurri

- 2 ribeye or sirloin steaks (about 1 inch)
- Salt and pepper to taste
- 2 tablespoons olive oil

For the Chimichurri:

- 1 cup fresh parsley, chopped
- 2 cloves garlic, minced
- 1 teaspoon red pepper flakes (adjust to taste)
- ¼ cup olive oil
- 2 tablespoons red wine vinegar
- Salt and pepper to taste
- In a bowl, combine the parsley, garlic, red pepper flakes, olive oil, red wine vinegar, salt, and pepper. Mix well and set aside to let the flavors meld.
- Season the steaks generously with salt and pepper. Drizzle with olive oil.
- Preheat your grill to medium-high heat. Grill the steaks for about 4-5 minutes per side for medium-rare, or until desired doneness. Let the steaks rest for a few minutes after cooking.
- Slice the steaks and drizzle with chimichurri.

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Wine Club Tasting Notes

Quilt Threadcount Sauvignon Blanc

A fifth generation napa valley winemaker, Joe Wagner has been immersed in every aspect of the wine industry his entire life. Learning the ropes from his father Chuck Wagner, who co-founded Caymus Vineyards with his parents in 1972, Joe gained a love for viticulture and winemaking. Since starting his own company in 2014, Joe has launched a portfolio of successful new wines at \$20 and up, each with a distinct slant towards his personal style. Joe takes a hands-on approach to cultivation, winemaking, and design with each of his brands, which includes Belle Glos, Elouan, Napa Valley Quilt, Böen, and others.

Medium yellow straw hue in the glass. Asian pear, honeysuckle, passionfruit, green melon and a citrus bouquet greet the nose. The palate present refreshing stone fruit, grapefruit, and tropical flower. This wine has a well-balanced mouthfeel with bright and lively acidity.

Varietal: 100% Sauvignon Blanc

13.3% ABV



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Wine Club Food Pairing

Citrus Avocado Grilled Chicken Salad

- 2 boneless, skinless chicken breasts
 - 4 cups mixed greens (arugula, spinach, or spring mix)
 - 1 avocado, diced
 - 1 orange, segmented
 - 1 grapefruit, segmented
 - ½ red onion, thinly sliced
 - ¼ cup feta cheese, crumbled (optional)
 - 3 tablespoons olive oil, divided
 - Juice of 1 lemon
 - Salt and pepper to taste
 - 1 teaspoon paprika (optional)
- In a bowl, combine 2 tablespoons of olive oil, lemon juice, paprika (if using), salt, and pepper. Add the chicken breasts, coating them well. Let marinate for at least 30 minutes.
- Preheat the grill to medium-high heat. Remove the chicken from the marinade and grill for about 6-7 minutes on each side, or until the internal temperature reaches 165°F (75°C). Let the chicken rest for a few minutes before slicing.
- In a large bowl, combine the mixed greens, diced avocado, citrus segments, and sliced red onion.
- In a small bowl, whisk together the remaining tablespoon of olive oil, lemon juice, salt, and pepper.
- Top the mixed greens with sliced grilled chicken and drizzle with dressing. Sprinkle with feta cheese if desired.

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Wine Club Tasting Notes

Penfolds Max's Shiraz-Cabernet

The Max's tier was introduced in 2016 and pays tribute to Penfolds first Chief Winemaker Max Schubert, who dared to revolutionize Australian winemaking. Each wine is polished and charming in character, expressing varietal cues, alluring fruit and structure. Blackberry and plum fruits carry forward to the palate. Supportive oak helps frame the wine but remains integrated and balanced. Flavors of blue and blackberry compote flesh out the mid-palate, while fine tannins and fresh acidity provide balance and poise.

Dense, bold crimson core with garnet edges. An aromatic kaleidoscope. Primary fruits lead the charge with fresh blackberries, mulberry compote and poached plums. A slightly herbaceous note of mulberry leaf and bay leaf revealing the Cabernet Sauvignon inclusion. Warm and generous baking spices with hints of freshly baked boysenberry muffins affirming the presence of warm climate Shiraz. Incredibly smooth in texture with a rich and plush mouthfeel.

Varietal: Shiraz and Cabernet Blend

14.5% ABV



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Wine Club Food Pairing

Herb-Crusted Beef Tenderloin

For the Beef:

- *2 pounds beef tenderloin, trimmed*
- *Salt and black pepper, to taste*
- *2 tablespoons olive oil*

For the Herb Crust:

- *1 cup fresh parsley, chopped*
- *1/4 cup fresh thyme leaves*
- *1/4 cup fresh rosemary, chopped*
- *4 cloves garlic, minced*
- *1 cup breadcrumbs (preferably fresh)*
- *1/2 cup grated Parmesan cheese*
- *Zest of 1 lemon*
- *1/4 cup Dijon mustard*

- Preheat your oven to 400°F (200°C).
- Season the beef tenderloin generously with salt and pepper.
- In a large oven-safe skillet, heat the olive oil over medium-high heat. Sear the beef on all sides until browned, about 3-4 minutes per side.
- In a bowl, combine the parsley, thyme, rosemary, garlic, breadcrumbs, Parmesan, and lemon zest. Mix well.
- Brush the seared beef tenderloin with Dijon mustard. Press the herb mixture onto the mustard-coated beef to form a thick crust.
- Transfer the skillet to the preheated oven and roast for 20-25 minutes for medium-rare, or until the internal temperature reaches your desired doneness.
- Remove the beef from the oven and let it rest for 10 minutes before slicing.

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Wine Club Tasting Notes

Bourgogne Aligote

Bourgogne Aligoté is an appellation produced throughout Burgundy though it is mostly found in the vineyards around Auxerre, the Côte Chalonnaise and the Hautes Côtes de Beaune and Nuits. The majority of our grapes come from carefully selected terroirs that yield fresh, mineral wines. Alcoholic fermentation and aging on fine lees in stainless steel vats for 8 months.

Fresh nose featuring scents of white flowers and fruit (apple, pear, lemon...) underscored by a touch of minerality. This wine is fresh and lively on the palate, featuring nice balance and a lovely, refreshing finish.

*Varietal: 100% Aligote
12% ABV*



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THE WINE VAULT

Wine Club Food Pairing

Creamy Mushroom Risotto

- 1 cup Arborio rice
 - 4 cups vegetable or chicken broth
 - 1 cup dry white wine (preferably Bourgogne Aligoté)
 - 1 small onion, finely chopped
 - 2 cloves garlic, minced
 - 2 tablespoons olive oil
 - 1 cup mushrooms, sliced (such as cremini or button)
 - ½ cup grated Parmesan cheese
 - 2 tablespoons unsalted butter
 - Salt and pepper to taste
 - Fresh parsley for garnish
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- In a saucepan, heat the broth over low heat to keep it warm.
 - In a large skillet, heat olive oil over medium heat. Add the chopped onion and sauté until translucent, about 3-4 minutes. Stir in the minced garlic and cook for another minute.
 - Add the sliced mushrooms to the skillet and cook until they are tender and browned, about 5-7 minutes.
 - Add the Arborio rice to the skillet and cook, stirring frequently, for about 2 minutes until the rice is lightly toasted.
 - Pour in the white wine and cook, stirring, until it's mostly absorbed by the rice.
 - Begin adding the warm broth, one ladle at a time, stirring constantly. Allow each addition to be absorbed before adding the next. Continue this process for about 18-20 minutes, or until the rice is creamy and al dente.
 - Once the rice is cooked, stir in the Parmesan cheese and butter. Season with salt and pepper to taste.
 - Plate the risotto and garnish with fresh parsley.

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