

# Tasting Monterey

A WINE ENTHUSIAST'S MONTHLY JOURNEY THROUGH MONTEREY'S WINE COUNTRY

**COMING EVENTS**

**Friday, January 27, 2012**  
**Last Fridays Wine Bar**  
 A Taste of Monterey  
 Cannery Row  
 6:00pm-9:00pm\*  
 Join us on the last Friday of every month from 6pm to 9pm. A Taste of Monterey, Cannery Row is keeping its doors open later and offering special wine by the glass prices. Start your weekend off with a relaxing view and a glass of Monterey's finest.

**Extended Hours**  
 A Taste of Monterey  
 Cannery Row  
 11:00am-7:00pm\*\*  
 Our tasting room is now open 1 hour later on Thursday, Friday and Saturday.

\* No new tastings after 5:45pm  
 \*\* No new tastings after 6:00pm

## AGE & Wine

Hey, how will you age??? This is obviously an inappropriate question to ask a person we've just met. However, it is an entirely appropriate question to ask when we encounter a bottle of wine.

After all, aging is a very important element of wine, even in ways you may not have thought about before. Your first association with wine and aging may be to picture rows of stacked bottles gathering dust in a damp cellar, or, more likely – the wine rack (or box in a closet) where we keep our own “special” wines at home. And while this is certainly one element, and an important one, to consider with wine, the concept of aging wine begins far earlier.

Aging actually begins in the vineyards, with the decision on when to harvest grapes. This fundamental decision can lead to drastic impacts on the character of wines to be produced from harvested grapes. For example, too soon and the grapes could produce overly tart wines; too late and you could have wines sky-rocketing in alcohol content (though this is a goal though for some winemakers); way too late and one could end up with a vineyard full of moldy, useless grapes.



The next aging considerations occur during the winemaking process. Winemaker's will decide how long to allow certain levels of the process to occur in attempts to shape a desired style of wine. This could include how long red wines are allowed to stay in contact with grape skins or how long some white wines are allowed to age with lees (dead or residual yeasts).

Aging continues to be involved in the process as a winemaker determines how long to let wines age in tanks or barrels before bottling. Even after bottling occurs, you will rarely see wines with vintages from within a year or two of the present date (the glaring exception to this rule is *noveau wines*, but these wines are meant to be released immediately after being bottled).

Although many winemakers, especially from smaller wineries, would love to be able to sell their wines immediately after bottling, their decision to withhold a release is directly related to allowing their wines to develop as much as possible before their release.

Now, finally...we've come to the image we first encountered of bottles tucked away somewhere gathering dust. But how long should they be held on to? All red wines age well, and all white wines do not. Right? Nope, not right. All wines with corks, as opposed to screwtops or plastic corks, will age well and are meant to be aged. Right? Nope, not right either.

The majority of people are not sitting on vast cellars and are instead more interested in consuming their wines not long after purchasing them. The wine industry has recognized this trend, and in response, more and more wines are crafted that are meant to be enjoyed young or after minimal aging. Sure, there are still the major agers being produced, but they are not as common as they used to be.

This is evidenced in the growing popularity of screwtops and plastic corks being used in bottles. Yes, the world is running out of cork trees, but these alternative seals would arguably have surged in use in the last decade even if we had a surplus of cork trees. Why? Exactly because with a screwtop or a plastic cork, a winemaker is bottling a wine that is not meant to age. These wines are normally intended and expected to be enjoyed as soon as they are released.

And, it's also worth noting that not all wines would even improve significantly with age. Some experts



**JANUARY REFERRALS**



Refer a friend to the Monterey Wine Club, and after they join, you get a \$20.00 Gift Card!



Scan QR to...



*Continued Inside*

# MONTHLY WINE SELECTIONS

## DISTRICT 7 - 2010 Cabernet Sauvignon



The grapes for District 7 Cabernet Sauvignon are grown on their estate vineyard in southern Monterey County. This locale provides a prime environment for growing this classic Bordeaux varietal, with sunshine-filled days followed by the cooling maritime influence of the Monterey Bay in the late afternoon. These conditions allow the grapes to hang on the vine and develop complex flavors and intense varietal character.

Concentrated blackberry and black raspberry flavors are framed by well-integrated tannins. The District 7 Cabernet Sauvignon finds the sweet spot where the power and structure of this classic varietal meet elegance and finesse. The balance of fruit, acidity and moderate tannins makes this wine a perfect companion to fine cuisine.

100% Cabernet Sauvignon

13.5% Alcohol

Cellar Through 2015

Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

## JOYCE - 2011 Stele Chardonnay



The Stele Chardonnay comes from two different vineyards. Both the Vigna Monte Nero located in the Santa Lucia Highlands AVA and the Cypress vineyards located in the Monterey AVA. The selection of low yielding Dijon Chardonnay clones from both vineyards are used in the creation of this wine. With yields kept to 3-3.5 tons per acre, the combination of the powerful Santa Lucia Highlands fruit and the lush Monterey fruit create a beautiful balanced wine. The 2011 growing season was extremely long and very cool which dictated a very slow evolution of flavors while the grapes were ripening. Although yields were very light, concentration of flavor was intense.

The result is a skeletal expression of Chardonnay. Aromatics of white flowers, peach and zest of lime combine and lead into a light focused mouth feel of agave, pineapple, and cold wet river rocks which are present yet restrained.

100% Chardonnay

14.1% Alcohol

Cellar Through 2014

Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

## RED DOG - 2010 Pinot Noir (Club Red)



Red Dog Cellars is new winery that is family owned and operated by Duncan & Barbara Short of Carmel Valley. For years Duncan has cared for vineyards of his own vineyards and for many others throughout Carmel Valley. A few years ago, the Shorts started their Red Dog Cellars brand with a very small production with limited distribution so they are able to focus on making the wine they are passionate about.

This Pinot Noir is a terrific tasting boutique wine that expresses some wonderful varietal components that are rarely found outside of Carmel Valley. This 2010, their very first vintage of Pinot Noir, is a light to medium bodied wine which has spicy clove and nutmeg notes on the nose. In the mouth, the wine opens with baking spice dusted raspberries, followed by a rich earthy prune and rasin mid palate and ending with herbaceous notes of sage and lavender.

100% Pinot Noir

13.5% Alcohol

Cellar Through 2016

Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

## CAMBIATA - 2010 Albariño (Club Blanc)



The 2010 Cambiata Albariño is cold-fermented anaerobically (without any oxygen contact from picking to the time the cork is pulled from the bottle). It has highly fragrant Viognier-like scents of orange, pear, and peach and Pinot Gris crisp minerality, a mouth-feel both crisp and bright, finishing incredibly long and concentrated. This vineyard is cool and foggy, slowing the ripening process, making for late-season harvest and intense flavors from the unusually low yield of 3 tons per acre.

This wine is pleasantly floral, reminiscent of ripe peaches, pears and nectarines. It is dry and crisp but with enough body to be substantial and rich on the palate. The floral qualities bring a cool sweetness so the wine will match well with hot and spicy food. The crispness is right for most fresh fish and the rich viscosity acidity lends itself to bold seafood like crustaceans or shellfish.

100% Albariño

13.5% Alcohol

Cellar Through 2014

Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

## Cover Article Continued

believe that only ten percent of red wines and five percent of white wines will improve significantly between opening them now or in five years.

Wines are these days often crafted to be opened within a few years after their release. This is true regardless of varietal. But, there are certain varietals, both reds and whites, which do have more potential to improve with time. Typically, wines high in tannins, such as Cabernet Sauvignon, Syrah and Nebbiolo are good examples of wines to age. This also explains why when tasting, you often hear wine described as having harsh tannins that will likely smooth out with age.

And, let's not forget the whites! Although white wines will not have high tannins to carry them through an aging process, whites with high acidity are considered to age well. Examples of white wines with high acidity to age include Riesling, Chenin Blanc, and Semillon.

And, what actually occurs when wine ages? Its bouquet becomes more complex and developed. Aromas which may be faint when the wine is young will be more pronounced later in the wine's life, and new aromas which were at first indistinguishable may even become present. Wines that have aged well will have a fuller mouth-feel, soft tannins, and the finish will linger on.

You'll often hear wines described as "peaking." This term refers to a wine having reached its pinnacle of maturity. While at this stage the wine has reached its personal state of perfection, it also means that it has aged long enough and decline will inevitably follow. A wine aged too long will taste bland, with high levels of acidity. So, don't hold onto those precious bottles for too long!

**Bryce Ternet** - is a contributing editor and is the author of the just released novella: "The Yellow House on Maloney Grove." See <http://www.mbryceternet.com/> for more.).



## VISITING Varietals



### CABERNET SAUVIGNON

**Pronunciation:** Cah-bur-nay Saw-vee-nyonh

**Definition:** Cabernet Sauvignon, often referred to as the "King of Red Wine Grapes," originally from Bordeaux, with a substantial foothold in California's wine races, has the privilege of being the world's most sought after red wine. Cabernet Sauvignon grapes tend to favor warmer climates and are often an ideal wine for aging, with 5-10 years being optimal for the maturation process to peak. Because Cabs take a bit longer to reach maturation, allowing their flavors to mellow, they are ideal candidates for blending with other grapes, primarily Merlot. This blending softens the Cabernet, adding appealing fruit tones, without sacrificing its innate character.

**Flavor Profile:** Cabs range from medium-bodied to full-bodied and are characterized by their high tannin content which serves to provide structure and intrigue while supporting the rich fruit characteristics. The flavor profile includes plum, cherry, blackberry, blueberry, warm spice, vanilla, tobacco and sometimes leather aromas and or flavors.

**Food Pairing:** Red meats, flavorful and heartier (red) pastas, lamb, strong-flavored cheese, and chocolates (especially dark).

## RECIPE

### Twice-Baked New Potatoes

#### INGREDIENTS



1-1/2 pound	small red potatoes
2 to 3 tablespoons	canola oil
1 cup (4 ounces)	shredded Monterey Jack cheese
1/2 cup	sour cream
1 package (3 ounces)	cream cheese, softened
1/3 cup	finely chopped green onions
1 teaspoon	dried basil
1	garlic clove, minced
1/2 teaspoon	salt
1/4 to 1/2 teaspoon	pepper
1/2 pound	sliced bacon, cooked and crumbled

#### DIRECTIONS

*Pierce potatoes; rub skins with oil. Place in a baking pan. Bake, uncovered, at 400° for 50 minutes or until tender. Cool.*

*In a large bowl, combine the Monterey Jack cheese, sour cream, cream cheese, onions, basil, garlic, salt and pepper. Cut potatoes in half; carefully scoop out pulp, leaving thin shells. Add pulp to the cheese mixture and mash; stir in bacon. Spoon or pipe into potato shells.*

*Place on a baking sheet. Broil 4-6 in. from the heat for 7-8 minutes or until heated through. Yield: about 2 dozen.*

**PRIVATE RESERVE**  
Monterey Wine Club

3 Reserve Wines / Quarterly  
For More Info, Call:  
(888) 646-5446

**WE NEED YOUR HELP!**

In order to better serve our members, we need to receive any new info and changes regarding your status (i.e., change of address, new credit card number, etc.) by the 20th of each month.

PLEASE NOTIFY US BY CALLING  
(888) 646-5446

Any information received after the 20th of each month will not take effect until the following month. Change of address updates, for the upcoming shipment, called in after the 20th, may be subject to a special handling fee.

**PLEASE SEND QUESTIONS OR COMMENTS TO:**

A Taste of Monterey  
Attn: Elaine Hewett  
700 Cannery Row, Ste. KK  
Monterey, CA 93940  
(888) 646-5446 ext. 13  
club@tastemonterey.com

**CLUB SAVINGS**

Remember, as a Club Member, you receive a 15% discount on all purchases (20% for Quattro and Cellar members) and a weekly complimentary tasting.

**NEWSLETTER STAFF**

Robyn Rauh - Executive Editor  
Ken Rauh - Creative Director  
Bryce Ternet - Contributing Editor  
Elaine Hewett - Club Manager

**VISIT US ONLINE**

WWW.TASTEMONTEREY.COM

# MIX & MATCH

ANY OF THE CURRENT OR PREVIOUS CLUB WINES TO RECEIVE **25% OFF 12 BOTTLES** OR **20% OFF 6**

JANUARY SELECTIONS		REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
	District 7 2010 Cabernet Sauvignon	\$20.00	\$15.00	\$16.00
	Joyce 2011 Stele Chardonnay	\$18.00	\$13.50	\$14.40
	Red Dog 2010 Pinot Noir	\$24.00	\$18.00	\$19.20
	Cambiata 2010 Albariño	\$22.00	\$16.50	\$17.60
DECEMBER SELECTIONS		PRICES EXPIRE 02/28/2013		
	Pierce Ranch Vineyards 2010 GSM	\$16.00	\$12.00	\$12.80
	Scheid Vineyards 2009 Viognier	\$24.00	\$18.00	\$19.20
	Scheid Vineyards 2008 Cabernet Sauvignon	\$28.00	\$21.00	\$22.40
	BIN 36 2010 Chardonnay	\$16.00	\$12.00	\$12.80
NOVEMBER SELECTIONS		PRICES EXPIRE 01/31/2013		
	Chesebro 2009 Pinot Noir	\$19.00	\$14.25	\$15.20
	Leojami 2010 Viognier	\$22.00	\$16.50	\$17.60
	Bernardus 2006 Marinus	\$28.00	\$21.00	\$22.40
	Chesebro 2009 Chardonnay	\$19.00	\$14.25	\$15.20
PRIVATE RESERVE CLUB		PRICES EXPIRE 02/28/2013		
	Lucciene 2010 Pinot Noir	\$50.00	\$37.50	\$40.00
	Wrath 2010 San Saba Syrah	\$39.00	\$29.25	\$31.20
	Boëté Winery 2008 Cheval Rouge	\$30.00	\$22.50	\$24.00

TO ORDER, CALL TOLL-FREE: 888-646-5446

\*PRICES LISTED REFLECT PRICE PER BOTTLE. NO OTHER DISCOUNTS APPLY.