

Tasting Monterey

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

STORE HOURS



A Taste of Monterey
Cannery Row
Sun-Thu 11am-6pm
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Food service begins at
11:30am daily

*No new member tastings
after 6pm

JANUARY REFERRALS



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IN A GLASS OF THEIR OWN: Monterey County's Elite Vineyards

There are over 175 unique vineyards in Monterey County. Our vineyards range from very big, with the historical size of San Bernabe Vineyard at around 5,000 acres, to small, with Gary's Vineyard at 50 acres. Both of these vineyards have achieved worldly fame, but for very different reasons. San Bernabe is one of the largest contiguous vineyards in the world. Gary's is synonymous with producing world-renowned Pinot Noir wines.

This wide vineyard range also exemplifies some economic principles, namely scarcity and how pricing is reflected – this also has to do with quality, but we'll return to this shortly. For now, picture it this way: you have a wine made from a 5,000 acre vineyard versus a 50 acre vineyard. Clearly, there are going to be a whole lot less grapes available to make into wine from the 50 acre vineyard. Thus, one would naturally expect the 50 acre vineyard bottle to be more expensive than the 5,000 acre one.



As for quality, just the nature of limiting wine grape growing to a smaller area also tends to result in higher quality wines. The topic of terroir, essentially all of the elements which may impact a vine's growing characteristics and eventual fruit, is behind this viticultural reality.

And with the larger vineyards, the vineyard names can often get lost. While it is possible to find a bottle which has San Bernabe identified as the single sourced vineyard, more often fruit from this vineyard is blended with fruit from other vineyards and will appear as the broader category of Monterey County or Central Coast wine. Central Avenue, Hames Valley, and Pinnacles are other similar large vineyards in our County. As you probably are aware, these wines are quite a bit less expensive than a wine from a small single

vineyard, such as those we are going to describe below.

Along with Gary's, we are blessed with quite a few elite, outstanding vineyards. So without further delay, here are some of our premiere Monterey County vineyards.

Gary's
Varietals: Pinot Noir, Syrah
Location: Santa Lucia Highlands
Planted Area: 50 acres

Rossella's
Varietals: Chardonnay, Pinot Noir, Syrah
Location: Santa Lucia Highlands
Planted Area: 50 acres

Boekenooegen
Varietals: Chardonnay, Pinot Noir
Location: Santa Lucia Highlands
Planted Area: 91 acres

Double L
Varietals: Pinot Noir, Chardonnay, Riesling, Syrah
Location: Santa Lucia Highlands
Planted Area: 47 acres

Brosseau
Varietals: Pinot Noir, Syrah, Viognier, Roussane, Marsanne, Chenin Blanc, Grenache
Location: Chalone
Planted Area: 36 acres

Holman Ranch
Varietals: Chardonnay, Sauvignon Blanc, Pinot Gris, Pinot Noir
Location: Carmel Valley
Planted Area: 29 acres

Lone Oak
Varietals: Chardonnay, Pinot Noir, Pinot Gris
Location: Santa Lucia Highlands
Planted Area: 143 acres

McIntyre
Varietals: Pinot Noir, Chardonnay
Location: Santa Lucia Highlands
Planted Area: 57 acres

Mer Soleil
Varietals: Chardonnay
Location: Santa Lucia Highlands
Planted Area: 897 acres

Paraiso Springs
Varietals: Riesling, Chardonnay, Pinot Noir, Syrah, Souzao, Roussanne
Location: Santa Lucia Highlands
Planted Area: 256 acres

Continued Inside

MONTHLY WINE SELECTIONS

PARETO ESTATE - 2013 *Eighty20 Red Blend*



The vineyards of Pareto's Estate are located in the Monterey appellation on California's central coast. This area is known for having the longest growing season in California, lasting on average about two weeks longer than other regions. They are thankful for the early morning fogs and gusty afternoon winds for this fortunate phenomenon – it wreaks havoc on women's hairdos, but the grapes love it.

Fruit for the Pareto 2013 Red Blend is sourced from the southern region of Monterey County, just north of Paso Robles. This area is known for long, warm days, ideal for sun-loving reds. The result is a balanced, full-bodied wine of intensity and structure. 50% San Lucas Vineyard, 50% Hames Valley Vineyard.

On the nose; black currant, red fruit, jammy notes, tobacco, vanilla, licorice, pepper, and some floral notes. On the palate; full-bodied, rich and silky tannins, long finish, with a delicate spice note.

30% Petite Sirah, 25% Syrah, 19% Petit Verdot, 13% Cinsault, 11% Merlot, 2% Riesling 13.5% Alcohol

Cellar Through 2020

Comments: _____ ◇ Great ◇ Good ◇ So-So

SILVESTRI - 2011 *Bella Sandra Chardonnay*



The Silvestri Vineyards Chardonnays are pressed and put into stainless steel tanks. It is then racked to French oak barrels to begin primary fermentation (sugar to alcohol) which takes place over a 3-4 week period. After primary fermentation is complete the wine is then inoculated to begin the malolactic fermentation process. This process gives the wine a buttery, creamy character. The wine is then stirred every 10 days for several months to increase mouthfeel and then barrel aged for approximately 10 months before bottling.

Pure Carmel Valley Chardonnay fruit opens with pear, honey and a note of minerality. A creamy texture in the mouth that balances some butter and oak that lingers on the palate through to a refreshing acidity in the finish.

100% Chardonnay

13.5% Alcohol

Cellar Through 2016

Comments: _____ ◇ Great ◇ Good ◇ So-So

TALMADGE - 2008 *Pinot Noir* (Club Red)



Talmadge sources their grapes, for this wine, from Paraiso Vineyards's 400-acre estate vineyard which lies at the southern end of the Santa Lucia Highlands AVA in Monterey County, California. Winegrape pioneers of the region, Rich and Claudia Smith began planting this property in 1973. Today, Rich and his son Jason manage almost 150,000 vines in 16 different blocks. The land provides varying soils, elevations and microclimates, producing grapes uniquely expressive of their individual sites.

A blend of four different clones, the focus of this wine is decidedly Burgundian. Flavors of red cherry and ripe raspberry are backed by soft acidity and a nice juicy mid-palate. It is youthful and approachable, enjoyable on its own or with a wide range of dishes.

100% Pinot Noir

14.5% Alcohol

Cellar Through 2016

Comments: _____ ◇ Great ◇ Good ◇ So-So

PARETO ESTATE - 2014 *Eighty20 Chardonnay* (Club Blanc)



Grown predominately in the cool climate area of Monterey, where the cool afternoon winds lengthen the growing season, allowing the intricate fruit flavors to develop while preserving crucial acidity. The result is a crisp, fresh wine with a long, lush, tropical finish. 79% Riverview Vineyard, 18% San Lucas Vineyard, 3% Arroyo Seco.

On the nose; tropical fruit, citrus, light notes of vanilla and toasty oak. On the palate; full, round, long finish, with a touch of butterscotch.

100% Chardonnay

13.5% Alcohol

Cellar Through 2018

Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued

Pisoni

Varietals: Pinot Noir, Syrah, Chardonnay
 Location: Santa Lucia Highlands
 Planted Area: 52 acres

Sleepy Hollow

Varietals: Pinot Noir, Chardonnay
 Location: Santa Lucia Highlands
 Planted Area: 188 acres

Doctor's

Varietals: Pinot Noir, Syrah, Malbec
 Location: Santa Lucia Highlands
 Planted Area: 243 acres

Tondre

Varietals: Pinot Noir, Chardonnay, Syrah, Riesling
 Location: Santa Lucia Highlands
 Planted Area: 99 acres

Ventana

Varietals: Grenache, Chardonnay, Syrah
 Location: Arroyo Seco
 Planted Area: 300 acres

Le Mistral

Varietals: Grenache, Syrah, Mourvèdre, Cinsault, Carignan
 Location: East of Soledad
 Planted Area: 10 acres

Griva

Varietals: Sauvignon Blanc, Chardonnay, Riesling, Pinot Blanc
 Location: Arroyo Seco
 Planted Area: 334 acres

Riva Ranch

Varietals: Chardonnay, Pinot Noir
 Location: Arroyo Seco
 Planted Area: 880 acres



So there you have it – a solid selection of some of Monterey County’s most esteemed vineyards. These vineyards really are in a class of their own. Of course, there are many more, but we tried to highlight vineyards you will encounter most often. In fact, you’ll often see these vineyards highlighted on bottles on A Taste of Monterey’s shelves!

***Bryce Ternet** - is a contributing editor and is the author of: “The Stevenson Plan, A Novel of the Monterey Peninsula.”*

RECIPE

Cheese Fondue

Ingredients

- 1/2 pound Emmental cheese, shredded
- 1/2 pound Gruyere cheese, shredded
- 2 tablespoons cornstarch
- 1 clove garlic, peeled
- 1 cup dry white wine
- 1 tablespoon lemon juice
- 1 tablespoon cherry brandy, such as kirsch
- 1/2 teaspoon dry mustard
- Pinch nutmeg
- Assorted dippers



Directions

In a small bowl, coat the cheeses with cornstarch and set aside. Rub the inside of the ceramic fondue pot with the garlic, then discard.

Over medium heat, add the wine and lemon juice and bring to a gentle simmer. Gradually stir the cheese into the simmering liquid. Melting the cheese gradually encourages a smooth fondue. Once smooth, stir in cherry brandy, mustard and nutmeg.

Arrange an assortment of bite-sized dipping foods on a lazy Susan around fondue pot. Serve with chunks of French and pumpernickel breads. Some other suggestions are Granny Smith apples and blanched vegetables such as broccoli, cauliflower, carrots and asparagus. Spear with fondue forks or wooden skewers, dip, swirl and enjoy!

VISITING Varietals



PETITE SIRAH

Pronunciation:
 peh-TEET sih-RAH

Petite Sirah earned its name from the small size of the berries and not the name of the wine. Petite Sirah is one of the biggest, most powerful and tannic wines produced in America. Until the early 1960’s, Petite Sirah was one of the most popular grape varieties planted in California. Since that point in time, it’s fallen from favor, while the popularity of Cabernet Sauvignon continues to grow. However, over the past decade or so, there has been a resurgence in the popularity of Petite Sirah in California, as well as Monterey County, as plantings have continued to increase.

Petite Sirah is the American name for the Durif grape. Durif takes its name from Dr. François Durif, who created the new grape variety when he successfully crossed Syrah with a grape called Peloursin. At the time the experiments were taking place, Dr. Durif was searching for a way to make Syrah more resistant to powdery mildew. While the new, resulting vine was more resistant to disease, due to the compact way the fruit grew in bunches, the grape clusters are so tight, they were susceptible to bunch rot.

Flavor Profile: Petite Sirah produces inky dark, purple colored wines that offer flavors of black pepper, blackberries, blueberries, spice and licorice. Do not confuse this grape with wine produced from the similarly named Syrah variety. They are not the same grape, and they do not deliver similar taste sensations. Petite Sirah wines are often, massive, intense, chewy, masculine wines that when they are young, provide massive amounts of tannin and high levels of acidity. Wines made from Petite Sirah have the ability to age and improve for decades.

CHEESE

Varietals



EMMENTAL

Emmentaler or Emmental is a yellow, medium-hard cheese that originated in the area around Emmental, Switzerland. It is one of the cheeses of Switzerland, and is sometimes known as Swiss cheese. While the denomination "Emmentaler Switzerland" is protected, "Emmentaler" is not; as such, Emmentaler cheeses of other origins, especially from France and Bavaria, are widely available, and even Finland is an exporter of Emmentaler cheese.

Emmentaler has a savoury, but not very sharp taste. Three types of bacteria are used in the production of Emmentaler: *Streptococcus thermophilus*, *Lactobacillus*, and *Propionibacterium freudenreichii*. The large holes formed within the cheese are caused by a presence of hay particles which cause gradually larger holes when the cheese is being matured. Historically, the holes were a sign of imperfection, and until modern times, cheese makers would try to avoid them. Emmentaler cheese is used in a variety of dishes, including some types of pizza, and ravioli, where it is often accompanied by prosciutto.



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	Silvestri 2011 Bella Sandra Chardonnay	\$30.00	\$22.50	\$24.00
	Talmadge 2008 Pinot Noir	\$28.00	\$21.00	\$22.40
	Pareto Estate 2014 Eighty20 Chardonnay	\$15.00	\$11.25	\$12.00
DECEMBER SELECTIONS		PRICES EXPIRE 02/29/2016		
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	Metz Road 2012 Pinot Noir	\$35.00	\$26.25	\$28.00
	Metz Road 2013 Chardonnay	\$30.00	\$22.50	\$24.00
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	Montoya 2013 Pinot Noir	\$17.00	\$12.75	\$13.60
	Cima Collina 2013 Chula Viña Chardonnay	\$24.00	\$18.00	\$19.20
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