

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
Fri-Sat 11am-8pm*

Food service begins at
11:30am daily

*No new member tastings
after 6pm

January Referrals



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



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viable as a small family dairy farm,” says Schoch.

Monterey Jack, of course, is Schoch’s best selling cheese. Originating in Monterey County, their Jack is unique as it is from raw milk, aged, with a natural rind, differing from much of the processed Jack you may find in large supermarkets. However, it is a new twist on Fromage Blanc that will be the project to look for in the upcoming year. “It is similar to chèvre. The cheese is spreadable and is very versatile – a kitchen staple in Northern France and Belgium. We just started selling the Fromage Blanc at the Farmer’s Market at Monterey Peninsula College on Fridays. We have been selling a plain version (lightly salted), and also do a weekly flavored variety. The Garlic and Fine Herbs Fromage Blanc has been very popular. I have other flavor ideas in the works,” explains Schoch.

Moving forward, future goals of Schoch Family Farmstead include on-farm sales and educational tours, all to highlight the importance of local small scale agriculture and the benefits it provides to the community. “Have fun with cheese! There are so many great cheeses out there, both domestic and imported. Don’t be intimidated, try different things and buy quality over quantity, it will be money well spent. Trust me,” says Schoch. At A Taste of Monterey, we provide opportunities to try all sorts of different local items from Monterey County. We invite you to join us in our bistro and try Schoch cheeses yourself. Fromage Blanc and Junipero, Schoch’s Swiss style cheese, pair wonderfully with a glass of local wine.

**Recipe from the cheese maker himself. “I’m on the move most hours of most days so I gravitate towards simple healthy meals. A good tomato, half an avocado, and a big dollop of our Fromage Blanc. Drizzle some good olive oil and hit it with some fresh cracked pepper. Sometimes a handful of nuts on the side and a piece of cured meat. And of course a BIG glass of red wine (often some SLH Pinot Noir). I’ve also stuffed bell peppers and jalapeños with our Fromage Blanc (sometimes with an egg mixed in) and baked in the oven until the top browns. Very tasty!” - Beau Schoch



Sippin’ with the Staff *Elaine Hewett*

Elaine Hewett is one of the most important, if not the most important, staff members at A Taste of Monterey. However, you won’t see her running around on the bistro floor pouring glasses of wine and running Crab Dips, but rather working tirelessly behind the scenes. Elaine is our Wine Club Manager. This means, she has the great pleasure of dealing with all things related to our great wine clubs and wine club members, like you. Elaine grew up in Southern California and moved to Monterey County when she married her husband in 2001, now residing in Carmel Valley. Together, they have a blended family of six children. All of whom are now out of the house, finished with college, and four of them married within the last two years.

Q: What do you love about our wine clubs? Why is ours so special?

A: “I really like the people. I love our wine club members. What I love about our clubs, is that you get such variety. It is really a great introduction to Monterey County and all it has to offer.”

Continued Inside

Monthly Wine Selections

BIG SUR VINEYARDS - 2017 BSV RED



Big Sur Vineyards started out on a small parcel of land on the edge of the Ventana Wilderness, overlooking the Big Sur coast. They planted a small grove of olive trees, and an essential oil garden of lavender and citrus and made hand-crafted soaps. Surrounded by artisan farmers, beekeepers and cheese producers, they were excited to plant grapes to see what might grow best in THEIR soils. Over time, a number of varietals showed great promise. It seemed their location had the right elements: its proximity to the ocean, summer heat during the day and cool nights.

Big, unstinting aromas of dark bramble fruit, vanilla and spice. On the palate, silky tannins give way to red brambles, strawberries, and rhubarb with an undertone of earthiness. The finish is long and voluminous, drawn out by hearty acidity and red berries. This wine delivers big Monterey County fruit with refinement.

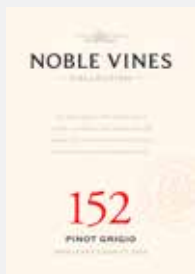
Grenache, Syrah and Petite Sirah

13.8% Alcohol

Cellar Through 2022

Comments: _____ ◇ Great ◇ Good ◇ So-So

NOBLE VINES - 2018 152 Pinot Grigio



A natural offshoot of the Pinot Noir grape, Pinot Grigio 152 originated in Alsace, France. Its noble roots date back to the Middle Ages when Burgundian monks brought Pinot Gris, as it was called, to Hungary. Three centuries later the vine came back over the Alps when Army General Lazare de Schwendi picked up vine cuttings in Tokaj before returning home to Alsace after a victorious battle. The Alsace region has similar growing conditions to the cool vineyards and rich volcanic soils of our San Bernabe Vineyard in Monterey, California, where the ultra rich 152 version of Pinot Grigio thrives.

Pinot Grigio 152 showcases vibrant aromas and flavors of white peach, green apple lemon curd and tangerine zest, balanced by a hint of minerality. Medium-bodied with a round mid-palate and crisp acidity, this refreshing Pinot Grigio has a lively, lingering finish. Serve chilled with fresh salads, pasta, seafood or chicken.

100% Pinot Grigio

13.5% Alcohol

Cellar Through 2021

Comments: _____ ◇ Great ◇ Good ◇ So-So

VERRACO RIDGE - 2018 Pinot Noir (Club Red)



The jagged cliffs that separate their rocky hillside vineyards from the Pacific Ocean are home to wild boar, also known as Verraco in colloquial Spanish. These rugged creatures symbolize the audacity and tenacity that drove them to pioneer Central Coast vineyard planting back in the 70's. Today, they continue their no holds barred approach to grape growing and winemaking, with an enticingly silky, raspberry fruited Pinot Noir that captures the unbridled spirit to their unique region.

The Verraco Ridge Pinot Noir is carefully crafted from some of the best vineyards in Monterey County. The wine offers rich, long lasting flavors of raspberry and black cherry which leads to a smooth finish. This light-bodied classic may be enjoyed immediately or laid away for future enjoyment.

100% Pinot Noir

13.9% Alcohol

Cellar Through 2023

Comments: _____ ◇ Great ◇ Good ◇ So-So

BIG SUR VINEYARDS - 2017 Chardonnay (Club Blanc)



Big Sur Vineyards is a family wine business that is growing with each vintage. With a firm understanding of the terroir, and with evolving, more sophisticated winemaking goals, they constantly seek the next level. The first vintage was 2013 bottling Pinot Noir, Pinot Noir Reserve, Chardonnay, and of course, their Big Sur Red. They now bottle the individual Grenache, Syrah and Petite Sirah that go into their blends. They opened a tasting room in Carmel Valley in May 2016. It is an inviting, open space with an air-conditioned interior and a lovely patio with a view of the local mountains.

Initial aromas are round with soft apple, pear, oven-fresh bread, and hints of warm milk. Followed by fresh oak barrel wood, hints of honey, and the scent of wet grass on a warm. Tastes include, stone fruits on the palate, namely soft, warm peaches and warm, frothy cream.

100% Chardonnay

14.3% Alcohol

Cellar Through 2022

Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued



Q: How long have you been in the wine industry? Particularly as A Taste of Monterey's Wine Club Manager?

A: "I've been at A Taste of Monterey for 12 years, this month. I started out as the Assistant to the Wine Club Manager and then after about a year, I took over as Wine Club Manager. I, of course, dabbled in wine before I started here, just not professionally."

Q: What is your favorite bottle of Monterey County red wine? White wine?

A: "Muirwood Cabernet Sauvignon and Joyce Syrah are my favorite Monterey County reds. I am not a big white wine drinker, however I do love a good Rosé. Right now, my particular favorite is Folktales Sparkling Rosé Brut

Q: What do you enjoy pairing with your favorite wines?

A: "Pasta or pizza with a nice tangy, spicy sauce. Goes great with a big full red wine. My homemade pizzas topped with mushrooms, olives, and peppers, are my favorite with a glass of Cabernet. I also can never go wrong with bleu cheese. I enjoy our Shaft's bleu cheese paired with local honey and apples! A great combination of flavors."

Q: Describe your perfect Monterey day.

A: "I love to hike with my husband and my dog, Daisy. We know some secret spots here on the peninsula. So, we take a picnic, some rosé, the dog, and go off to our hidden areas."

Q: Name your favorite part about the Monterey Bay?

A: "All of the natural beauty. Watching otters and dolphins while I work, hiking the trails in our parks, finding swimming holes in Big Sur, driving through Carmel Valley. There's nowhere like it."



Winery Spotlight

In our Wine Market and Bistro, we time and time again see how much the Monterey wine consumer loves the Muirwood label. From the light and crisp Sauvignon Blanc, to the full bodied Reserve Cabernet Sauvignon, the wine always delivers.

Muirwood is a Monterey County label produced from ASV Wines. ASV is a full-service California winery that provides many customized wines, in addition to comprehensive services to wine makers throughout the world, since 1982. Crafting superior crops in perfect locations such as Monterey County's Arroyo Seco, ASV Wine is able to offer a wide-ranging menu of wines to consumers throughout California. Although bottling facilities are located in San Martin and McFarland, California, the grapes sourced for Muirwood, in addition to the Montoya label, are right from Monterey County's cool climate and rich soil.

Arroyo Seco is one of the great American Viticultural Areas (AVA) in which Muirwood sources their grapes for their Chardonnay and Cabernet Sauvignon. The climate as well as the exposure of the Pacific Ocean is what makes Monterey County appellations special and rare. We recommend trying Muirwood Arroyo Seco Chardonnay to really experience and embrace the crisp tropical flavors and the nuances of oak and vanilla that are a product of this world-renowned AVA.



Cheese Corner



HEALTHIEST CHEESES

Some people are concerned that cheese is high in fat, sodium, and calories. However, cheese is also an excellent source of protein, calcium, and several other nutrients.

Eating cheese may even aid weight loss and help prevent heart disease and osteoporosis. That said, some cheeses are healthier than others.

Mozzarella

Mozzarella is lower in sodium and calories than most other cheeses.

Blue Cheese

Blue cheese is very nutritious and boasts more calcium than most other cheeses.

Feta

Feta, like all full-fat dairy, provides conjugated linoleic acid (CLA), which is associated with reduced body fat and improved body composition.

Cottage Cheese

Cottage cheese is much higher in protein than other cheeses. Since cottage cheese is high in protein but low in calories, it is often recommended for weight loss.

Ricotta

The protein in Ricotta cheese is mostly whey, a milk protein that contains all of the essential amino acids that humans need to obtain from food.

Parmesan

Since Parmesan is rich in both calcium and phosphorus — nutrients that play a role in bone formation.

Swiss

Since it is lower in sodium and fat than most other cheeses, Swiss cheese is often recommended for anyone who needs to monitor their salt or fat intake, such as people with high blood pressure.

Cheddar

In addition to being rich in protein and calcium, cheddar is a good source of vitamin K — especially vitamin K2.

Let's *Wine*
About it



MERLOT

Pronunciation:
Mer-LOW

- Merlot is the second most planted grape in the world
- Merlot is the most planted varietal in Bordeaux
- Cabernet Franc is the father of Merlot. The mother is rare. It's Magdeleine Noire des Charentes, an old, esoteric variety discovered through DNA testing
- Medium levels of tannins, acidity, and alcohol
- Flavors such as black cherry, plum, dried herbs, cedar, and chocolate
- Monterey County Merlots tend to be a little lighter in body and more fruity due to the cool climates in which the grapes are grown
- We recommend trying Ryder Merlot Cuvee 384 or Muirwood Merlot from our wine market

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, Ext. 13.
















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.

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		PRICES EXPIRE 03/31/2020	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
	Big Sur Vineyards 2017 BSV Red		\$30.00	\$22.50	\$24.00
	Noble Vines 2018 152 Pinot Grigio		\$14.00	\$10.50	\$11.20
	Verraco Ridge 2018 Pinot Noir		\$19.00	\$14.25	\$15.20
	Big Sur Vineyards 2017 Chardonnay		\$30.00	\$22.50	\$24.00
DECEMBER SELECTIONS		PRICES EXPIRE 02/29/2020			
	Blue Bird 2016 Red Blend		\$35.00	\$26.25	\$28.00
	Rocklin Ranch 2017 Chardonnay		\$20.00	\$15.00	\$16.00
	Rocklin Ranch 2017 Pinot Noir		\$25.00	\$18.75	\$20.00
	SABER NV Single Vineyard Brut Rosé		\$29.00	\$21.75	\$23.20
NOVEMBER SELECTIONS		PRICES EXPIRE 01/31/2020			
	Joyce 2018 Submarine Canyon Pinot Noir		\$25.00	\$18.75	\$20.00
	District 7 2017 Rosé		\$16.00	\$12.00	\$12.80
	District 7 2016 Cabernet Sauvignon		\$20.00	\$15.00	\$16.00
	Joyce 2017 Dry Riesling		\$22.00	\$16.50	\$17.60
PRIVATE RESERVE CLUB		PRICES EXPIRE 02/29/2020			
	Cima Collina 2017 Heller Merlot/Cabernet Sauvignon		\$46.00	\$34.50	\$36.80
	Scott Family Estate 2017 Arroyo Seco Pinot Noir		\$39.00	\$29.25	\$31.20
	Mesa Del Sol 2014 Syrah		\$38.00	\$28.50	\$30.40

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

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