



### RED BLEND

Red blend is a label designation for red wines that contain more than one grape variety in the final cuvée. These wines can be made following well-loved traditional formulas, but this category contains a wide range of combinations.

Red blend wines vary in color, aroma, flavor, structure and ageability. Red blends from cool climates tend to be light and bright, while those from warm climates tend to be bold and dark. The varieties used, the region where they were grown, the season, as well as winemaker decisions, all play an essential role in how a red blend will taste.

Typically, red blends are created by individually crushing and fermenting each grape variety. After the juice is extracted from the skins and put into lots, the blend is created.

#### 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 ROTTLES OR 20% OFF

JANUARY SELECTIONS		PRICES EXPIRE 03/31/2021	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTL DISCOUNT PE
B	VDR 2018 Red Blend		\$30.00	\$22.50	\$24.00
HOBLE VINE	Noble Vines 2018 242 Sauvignon Blar	c	\$16.00	\$12.00	\$12.80
NOELL VINES	Noble Vines 2018 667 Pinot Noir		\$18.00	\$13.50	\$14.40
Charles	Chesebro 2018 Albariño		\$22.00	\$16.50	\$17.60
DECEMBER S	SELECTIONS	PRICES EXPIRE 02/28/2021			
- F	Muirwood 2018 Vaquero Reserve C	Sabernet Sauvignon	\$22.00	\$16.50	\$17.60
E A II 7 h	Carys 2019 Sauvignon Blanc		\$20.00	\$15.00	\$16.00
an chu	Mesa del Sol 2014 Syrah		\$38.00	\$28.50	\$30.40
***************************************	Muirwood 2018 Zanetta Reserve C	hardonnay	\$22.00	\$16.50	\$17.60
NOVEMBER	SELECTIONS	PRICES EXPIRE 01/31/2021			
GIFFT	Gifft 2018 Red Blend		\$17.00	\$12.75	\$13.60
CHARGONER	Bernardus 2018 Chardonnay		\$28.00	\$21.00	\$22.40
Etenia	Etenia 2018 Cabernet Sauvigno	าก	\$30.00	\$22.50	\$24.00
GIFFI	Gifft 2019 Pinot Grigio		\$15.00	\$11.25	\$12.00
PRIVATE RES	SERVE CLUB	PRICES EXPIRE 02/38/2021			
wrath	Wrath 2016 KW Ranch Syrah		\$36.00	\$27.00	\$28.80
NAME OF THE PARTY OF	Bernardus 2018 Sierra Mar Chardonnay		\$50.00	\$37.50	\$40.00
-	Saber NV Single Vineyard Brut F	Rosé	\$29.00	\$21.75	\$23.20

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

**JANUARY 2021** 

## RAISING A GLASS TO Our Meme



#### Missing our view?

Check out our live webcam while you sip on some Monterey Wine.

Have you been a member for over 10 years? 20 years? Did you join our club for a special reason or occasion? Do you have an extraordinary memory of A Taste of Monterey?

Over the past year, we featured many staff members in our newsletters that make our day-to-day operations possible. While we hope you have enjoyed getting to know these familiar faces a little better, we now want to feature an even more familiar face - yours!

Starting in next month's newsletter, we will showcase our "Lifeblood", our wine club members. We have been extremely fortunate to have such loyal club members and are grateful to

have received immense support through the years, especially 2020. This will be a fun way to get to know other members like yourself, see what everyone has been up to the past year, and you'll even meet members that have been with us since the beginning! We cannot wait to learn more about you. Cheers!

### WALKING THROUGH THE WINERY

As a Monterey County wine connoisseur, you are most likely familiar with the Noble Vines label. Noble Vines produces a range of varietals from Pinot Grigio to Cabernet Sauvignon.

With vine stocks originating from world renowned regions such as the grand châteaux of Bordeaux, Burgundy and Alsace, these vines are extremely high in quality and have been given numbers to distinguish them. These are the numbers you see on the label of the bottle, such as the 667 Pinot Noir. These quality vines only have the capability of growing successfully in very particular areas with just the right climate. Noble Vines was able to match these



vines to the most ideal sights in California. One of those spots being the gentle, cool in climate, soil of Monterey. Noble Vine sources their grapes for their 152 Pinot Grigio from their San Bernabe Vineyard. Noble Vines also really focuses on sustainable farming to ensure the land is able to endure planting and harvesting for many years to come. Noble Vines 152 Pinot Grigio is harvested from the San Bernabe AVA in Monterey. The varietal thrives in this AVA as it offers a similar climate to that of Alsace, France, where the Pinot Grigio clone 152 originated. You can identify distinct tropical fruit character and pronounced floral aromas and for its weight and long finish. This Pinot Grigio is medium-bodied with a round mid-palate and crisp acidity, this wine offers distinguished flavors of lemon curd, white peach, ripe cantaloupe and a touch of minerality on the palate, before extending into a lingering finish the clone 152 is known for. Noble Vines recommends pairing this wine with with fresh salads, light pasta dishes, seafood or chicken.



The 667 Pinot Noir is one of the prestigious "Dijon clones" brought right to our backyard making its new home in Santa Lucia Highlands and the slopes of the family-owned San Bernabe Vineyard in and around Arroyo Seco. These sites are similar to the heavy dark soils from which this varietal originated. The 667's grapes are cold soaked for up to four days and gently pumped, allowing for their color and flavor to be extracted without extracting bitter tannins. The grapes are then fermented and aged in French and American

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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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### **Monthly Wine Selections**

### VDR - 2018 RED BLEND



Their vines are rooted at the southern edge of California's renowned Monterey County winegrowing region in the foothills of the Santa Lucia Mountains – a unique pocket of the Central Coast ideally suited to growing bold and expressive fruit. Their commitment to environmental stewardship of the land and the community is paramount in every decision they make. From the vineyard to the winery and beyond, they are continually adopting new and improved practices that favor a sustainable future for generations to come.

It's almost impossible to not notice the dark color of VDR. Whereas many dark wines are referred to as "inky," this goes beyond that to a rich, deep, dark garnet color. The nose first entices you with ripe black cherry, blackberry, and boysenberry, all intermingled with floral hints of lavender. The dark fruit aromas seamlessly carry through on the palate with vivid notes of black cherry, blackberry and boysenberry accompanied by Bing cherry and pomegranate. With each sip, the wine continues to unfold revealing underlying essences of mocha, black tea, and sweet Madagascar vanilla. Supple tannins and cascading flavors that continue to evolve with each sip make VDR an excellent candidate for savoring on its own, as well as sharing over

a meal

ot 15.0% Alcohol 100% Petite Sirah and Petit Verdot Cellar Through 2028 ♦ Great ♦ Good ♦ So-So Comments: \_\_\_

### NOBLE VINES - 2019 Pinot Grigio



A natural offshoot of the Pinot Noir grape, Pinot Grigio's noble roots date back to the Middle Ages in Burgundy. Also known as Pinot Gris, Pinot Grigio clone selection 152 originated in Alsace, France, thanks to Army General Lazare de Schwendi, who legendarily picked up vine cuttings in Tokay, Hungary before returning home to Alsace. Pinot Grigio from Alsace boasts distinct tropical fruit character and pronounced floral aromas and is known for its weight and long finish. The Alsace region has similar growing conditions to the cool vineyards and rich volcanic soils of our San Perenbe vineyard in Montarry Colifornia where clone are theires. Bernabe vineyard in Monterey, California, where clone 152 thrives.

This cheerful Pinot Grigio exhibits bright aromas of freshly-squeezed citrus, green apple, pear and orange blossom. Medium-bodied with a round mid-palate and crisp acidity, this wine offers distinguished flavors of lemon curd, white peach, ripe cantaloupe and a touch of minerality on the palate, before extending into a lingering finish.

13.5% Alcohol Cellar Through 2023 100% Pinot Grigio ♦ Great ♦ Good ♦ So-So Comments: \_\_\_

### NOBLE VINES - 2018 667 Pinot Noir (Club Red)



Vine selection 667 is one of the prestigious "Dijon clones" brought to California from the Cote d'Or in Burgundy, France. This vine stock forms tight, compact clusters that generate deep color and more layers of tannins than any other Pinot Noirs previously grown in California. A cool start to the season brought on slow even ripening. Warm days and cool evenings followed gently allowing the grapes to ripen while maintaining bright, fresh, dark fruit

The 2018 vintage of their 667 Pinot Noir opens with aromas of black cherry, currant and vanilla. Velvety tannins and bright, balanced acidity to support core flavors of ripe black cherry, plum and delicate hints of vanilla and oak. The pedigree of the grapes make 667 Pinot Noir a wine to be enjoyed on its own or with a wide range of cuisine, particularly salmon, roast lamb or cheese and nuts.

14.2% Alcohol Cellar Through 2024 100% Pinot Noir ♦ Great ♦ Good ♦ So-So Comments:

#### CHESEBRO - 2018 Albariño (Club Blanc)



Chesebro is a small family owned and operated winery located in the Carmel Valley. All wines are vineyard designated Chesebro is a small family owned and operated winery located in the Carmel Valley. All wines are vineyard designated and sourced from Chesebro-owned vineyards in Monterey County. This basic connection to the land plays a critical role in Mark Chesebro's winemaking process. Mark took a crush job at Bernardus Winery in the fall of 1994 and ended up staying until spring of 2005, working first in the cellar, then as Enologist and finally as Winemaker. It was a thorough schooling which taught him all aspects of winemaking, as well as a great respect for farming the grapes. Working the vineyards and the winery, Mark is dedicated to expressing the grape variety, the growing region and the vineyard site. Winemaker Mark Chesebro approaches each variety differently, with great respect to the terroir: this is what makes each Chesebro wine unique. Cedar Lane Vineyard is 60-acre vineyard in the Arroyo Seco appellation farmed by Mark Chesebro and his vineyard partners.

A traditional Spanish white variety. Aromas of Apricot blossom and kumquat. Vibrant and refreshing on the palate. Lots of stone fruit and citrus with a touch of minerality in the nose.

13.5% Alcohol 100% Albariño Cellar Through 2024 \_\_\_\_\_ ♦ Great ♦ Good ♦ So-So Comments:

### Cover Article Continued



oak barrels. This delicate wine offers a rich and velvety feel. It opens with aromas of black cherry, blackberry, and bittersweet cocoa. Balanced acidity supports core flavors of ripe plum, cherry preserves and hints of vanilla and oak. The 667 can be paired with a wine range of food including salmon, roast lamb, and a variety of different cheeses and nuts. It is truly a treat that both of these clones have been brought to the central coast and just goes to show what special soil we have in order to produce such amazing and well balanced wines.

### 20218 the Wine Drinking has just Begun

As we all know, many New Year resolutions include plans of losing weight and with that can come drinking less. However, while these plans are great in theory, let's be honest, we deserve to celebrate after making it through 2020. We are popping bottles all of January 2021. Now, the question is, how to find a sparkling wine that is the most perfect combination of sweet, dry, and packed with all the happy effervescence one could want. Monterey County offers a few great choices that truly never get old no matter how many times you toast to yourself. Here is a guide to finding the perfect local bottle of bubbles.



A Taste of Monterey features three of the best sparkling wines Monterey County has to offer. How do you choose, you ask? We say there are a couple ways to narrow it down. One: dry or sweet? Two: what's the occasion? If you like dry bubbles and are feeling like pretending you haven't just ordered in, but are at a fancy dinner out, look no further than Scheid Isabelle. Scheid Isabelle was produced by hand selecting the best grapes from their Chardonnay and Pinot Noir vines and by using the traditional methode champenoise. This method includes fermenting being

done at cold temperatures which enhances the aromatics and delicate character of the grapes. Next, the cuvee was bottled with sugar and yeast and fermented for a second time. Giving this wine it's delicious bubbles and and brut style with lively fruit, crisp acidity and a toasty creaminess. This is lovely for those who like a dryer style.



For those of you who crave more of a sweetness on the palate, Sofia Blanc De Blancs is a delicious blend of Pinot Blanc, Riesling, and Muscat. This sparkling wine, produced by Fancis Coppala's famous winery, offers mellow flavors of apples and pears, topped with a hint of citrus and honeysuckle. This light and delicate wine is highlighted with a mineral lemon finish and has scored 92 points in the 2019 Critics Challenge Wine Competition. Grown right in Monterey County, pop

this bottle for those who like a fruity and refreshing style of sparkling. Perfect for all the moments of sunshine we can gather from these winter days.

Last, but certainly not least, Saber Rosé Brut is perfect for all happy occasions. Treating yourself? Yes. Taco Tuesday? Yes. Brunch? Absolutely. This brut is 98% Chardonnay and 2% Dolcetto. It has no perceptible sweetness, but offers a balance of sweet fruit that will leave you wondering what kind of happiness you just indulged in. With aromas of delicate florals, stone fruit, and citrus and a crisp acidity, this one is truly perfect for any and all occasions. Even if the biggest celebration is making it back from the grocery store.

What we are trying to tell you is, it is time to celebrate! All of these wines can be difficult to find, so we feel honored to feature such special sparkling wines. As a member, you can create your own case of bubbles for all the times you want to celebrate and ring in the new year. No matter how big or small your

accomplishments are.





### SPARKLING WINE **CUPCAKES**

**INGREDIENTS** 

1 box vanilla cake mix 1 3/4 c. Sparkling Wine 1 c. (2 sticks) unsalted butter, softened

4 c. powdered sugar 1/2 tsp. pure vanilla extract 1/2 tsp. kosher salt Gold sanding sugar, for garnish

### DIRECTIONS

Preheat oven to 350° and line two cupcake pans with cupcake liners. In a large bowl, mix cake mix with 11/2 cups Sparkling Wine. Bake according to package directions and let cool completely before frosting.

Meanwhile, make champagne frosting: In a large bowl, combine butter, 2 cups powdered sugar, vanilla, salt, and remaining ¼ cup Sparkling Wine. Using a hand mixer, beat until smooth. Add the remaining 2 cups powdered sugar and beat until light and fluffy. Transfer to a piping bag fitted with a large star tip.

Pipe frosting onto cooled cupcakes and garnish with gold sanding sugar. Serve.