

Let's *Wine*  
About it



**MUSCAT HAMBURG**

Muscat Hamburg (or "Muskat Trollinger") is a black-skinned grape variety that is used both in winemaking and as a table grape. Muscat Hamburg wines tend to be light and rather neutral, although some richer, dessert-style wines are made from overripe grapes.

The variety is thought to be from England, despite its name, although some researchers have proposed that Muscat Hamburg was brought there from Germany. Now, it is grown in Britain, France and in Eastern Europe for eating, and most wines made from the variety come from California.

**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.

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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 03/31/2022	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
Joullian 2017 Retro Rouge		\$25.00	\$18.75	\$20.00
Noble Vines 2019 Chardonnay		\$16.00	\$12.00	\$12.80
Noble Vines 2020 Pinot Noir		\$18.00	\$13.50	\$14.40
Joullian 2018 Family Reserve Sauvignon Blanc		\$26.00	\$19.50	\$20.80
DECEMBER SELECTIONS	PRICES EXPIRE 02/28/2022			
Craftwork 2019 Zinfandel		\$20.00	\$15.00	\$16.00
Wrath 2018 EX Unoaked Chardonnay		\$19.00	\$14.25	\$15.20
ODD LOT 2019 Petite Sirah-Petit Verdot		\$23.00	\$17.25	\$18.40
Craftwork 2020 Pinot Grigio		\$20.00	\$15.00	\$16.00
NOVEMBER SELECTIONS	PRICES EXPIRE 01/31/2022			
Pareto's Estate 2019 Pinot Noir		\$17.00	\$12.75	\$13.60
Kori 2019 Rosé		\$25.00	\$18.75	\$20.00
Dog & Pony 2018 La Vaquera		\$30.00	\$22.50	\$24.00
Pareto's Estate 2019 Chardonnay		\$17.00	\$12.75	\$13.60
PRIVATE RESERVE CLUB	PRICES EXPIRE 02/28/2022			
Big Sur Vineyards 2018 Grenache		\$38.00	\$28.50	\$30.40
Pot Belly Vintners NVV Port		\$50.00	\$37.50	\$40.00
Wrath 2018 Swan/828 Pinot Noir		\$35.00	\$26.25	\$28.00

TO ORDER, CALL TOLL-FREE: 888-646-5446  
\*PRICES LISTED REFLECT PRICE PER BOTTLE. NO OTHER DISCOUNTS APPLY.

# TASTING MONTEREY

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



**Missing our view?**  
Check out our live webcam while you sip on some Monterey Wine.

WHY THAT *Spectacular Wine* ...DOESN'T TASTE SPECTACULAR



This is it. This is the moment you've been waiting for. You're in a tasting room, and the server has just poured you a lovely taste of a spectacular Pinot Noir from Monterey County's famed Santa Lucia Highlands. Perhaps this is even the first time you are trying this wine. In this case, perhaps you know the wine is spectacular (not based on the AVAs or vineyard's stellar reputation alone). You know it's spectacular because just reading the tasting notes makes it sound fantastic. Or, you know because the server has been leading you up to this pour from the start of your tasting, telling you how

amazing this wine is going to be. Or, you know because your friend told you how wonderful it is, or because you tried the wine's previous vintage.

And, finally...here's the moment. The moment of truth is here! This is the reason you got out of bed this morning! Okay, so that's probably going too far, but you get the picture. You're excited.

You've swirled your glass. You've looked at the wine's color. You've taken in the bouquet. Now the sip, is in your mouth and you swish it around, prolonging the tender moment as loooooong as possible. And then...you swallow, slowly, and wait for that sure to be delicious smooth finish. Wait...wait for it. But, tragically, this doesn't happen.



Surely, something must be wrong with the bottle! It just doesn't taste right.

You alert your server of this utter travesty, doing the next tasters a sincere service. No other wine lover should have to experience this horrible let down. Yet, not because they don't believe you, but because tasting room managers don't like seeing employees carelessly dumping bottles, the server tries this questionable wine for themselves to confirm your claim of CORKED!

But wait...the server is giving you a look of disbelief. You turn to your tasting partner "in crime" and see they are also casting you an incredulous look indicating you are about to be cut off, and this is your first tasting stop of the day!



Okay, something is seriously wrong with this situation. You try the wine again, hoping some disastrous miracle is to blame for your initial conclusion. Yet, sure enough - same outcome. This should-be-amazing wine tastes like, well, like something totally undeserving of its label.

So why is this happening and why does it happen on other occasions? Like when you are at a dinner party and everyone at the table is raving and gushing over a newly poured wine and you find yourself thinking: what's the big deal?

**January Referrals**



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



Follow us on Instagram and Facebook @atasteofmonterey

# Monthly Wine Selections

## JOULLIAN - 2017 *RETRO ROUGE*



A few barrels of Estate Zinfandel were checking out some nice young Merlot that was fraternizing with Cabernet Sauvignon while surreptitiously eyeing the chiseled and virile Cabernet Franc who was strutting his stuff in front of the precocious Muscat Hamburg. In the ensuing melee, they all became embroiled in such a tumultuous blend of aromatics, suppleness and unctuousness that the winemaking police were forced to incarcerate them together in deep, darkened glass confines sealed with large bark logs. The group was sentenced to 1-5 years, unless enlightened oenophiles manage to get them released early for good behavior.

Deep ruby color that continues all the way to the edges. Fresh plums, cola and rhubarb pop on the nose. It jumps back and forth between its Bordeaux and Zinfandel base. Soft and velvety at first, then a burst of dried fruit, leather with or without food.

51% Merlot, 30% Zinfandel, 14% Cabernet Sauvignon, 3% Muscat Hamburg, 1% Cabernet Franc, 1% Syrah

14.7% Alcohol

Cellar Through 2025

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

## NOBLE VINES - 2019 446 Chardonnay



Chardonnay vine selection 4 is exceptional because it offers an unparalleled range of flavors. These flavors vary, according to location, from typical Chardonnay flavors of green apple and citrus to tropical fruit such as pineapple, lychee and mango – which distinguish Chardonnay 4 from variations grown in France. Selection 4 does especially well in their vineyard block 46. Hence, the designation “446”. Grown in the San Bernabe sub-appellation of Monterey, one of the coolest wine regions in California.

The 2019 vintage of 446 Chardonnay exhibits vibrant aromas of pineapple, white peach, ripe Bartlett pear and marshmallow that carry through to the palate. This medium-bodied wine is well integrated with medium tannins and acidity lending to a plush mouthfeel and long finish. Try pairing with soft cheeses, pastas or salad.

100% Chardonnay

13.4% Alcohol

Cellar Through 2023

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

## NOBLE VINES - 2020 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.

The 2020 vintage of 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, boysenberry and delicate hints of vanilla and lavender. 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.

100% Pinot Noir

12.7% Alcohol

Cellar Through 2025

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

## JOULLIAN - 2018 Family Reserve Sauvignon Blanc (Club Blanc)



The unique, combination of the original “Wente” clones of Sauvignon and the aromatic “Musqué” clone of Sauvignon Blanc from Pont de la Maye, Bordeaux have thrived on Joullian’s steep granite hillsides for 35 years. They harvested Sauvignon Blanc grapes at 25.2 brix to get strong aromatics. The wine was fermented in steel and bottled young to preserve its fresh, tropical character.

Brilliant, straw-green color. Fragrant pomelo, lemon grass, mandarin orange and mineral nose. Rich, crisp white grapefruit, tropical fruit, mandarin-tangerine flavors broaden and lengthen into a lemongrass and distinctly mineral finish. Serve at 50°F.

100% Sauvignon Blanc

14.4% Alcohol

Cellar Through 2023

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

Well, my friend, there are a few explanations, and you shouldn’t feel badly about it. For anyone who appreciates wine has experienced, and will continue to experience similar occasions.

What it really comes down to is your palate, but it doesn’t necessarily mean whether you have developed a palate for wine or not. Even the most advanced vinophiles in the world will have off days. There are sophisticated explanations for the palate, but let’s keep it simple for now. It’s what you personally taste in food, wine, etc. This is one of those things like your fingerprints - no one else in the world has an exact match to your own. So, be proud of your personal palate!



But, this also means that while one person may catch a particular aroma (i.e. taste) in a wine, you may not, or you may, but to a lessened degree as another person. You’ll often hear reference to someone having a complex or developed palate when it comes to wine. In many cases, this simply means that they have tasted a lot of different wines! What it really means is that a person has tried enough different wines to be able to distinguish particular tastes, at times to an astonishing degree. And, yes, there

is a certain level of subjectivity here. Not everyone with a sophisticated palate catches that “hit of toasted almonds with dark chocolate and strawberries” in that wine as the person next to you at a tasting room just commented.

But, there can be other reasons why that supposedly marvelous Arroyo Seco Syrah is not tasting right to you (more related to bio-chemical considerations). Perhaps you had a cup of coffee not long before? Maybe you ate a piece of fruit a little earlier in the day? Or, maybe you have a slight cold? Or, you’re congested? Allergies? Dehydrated? All of these things could factor into throwing your taste buds a curve ball. And, how about this one - maybe you had a garlic-heavy dish or something spicy the night before? Yes, even foods you consumed an evening before can impact your palate the next day.

So, when this situation happens to you, and it will undoubtedly happen to you at some point in your wine tasting career, don’t beat yourself up over it. There’s always tomorrow and another bottle waiting to be tasted.

**Bryce Ternet** - contributing editor and author of the recently released: “The Stevenson Plan, A Novel of the Monterey Peninsula.” See <http://www.mbryceternet.com/> for more.

## Entertain with Wine



### IDEAL WINTER WINES

The cold came in what felt like an instant. Suddenly, we’re improvising with layers, cradling hot mugs and craving hearty meals. And what about wine? Well, it’s even more appealing. Get excited for the season’s drinking with these red, white and sweet wines selected from recent standouts.

Richness of flavor is a must in the cooler months. Syrah, Cabernet Sauvignon and blends are obvious options, but if you want to mix it up, you can also consider Italian styles, such as Sangiovese – perfect with pizza and pasta.

If you prefer delicate reds, look to Pinot Noir, which also has more powerful expressions (bring on the mushrooms and duck), or Nebbiolo that tends to be light in colour, but deceptively bold. Grenache also offers plenty of choice, from straight varietals full of old-vine complexity to its many approachable blends.

Do you tend to avoid white wines over winter? If you stick to big, bold reds, you’ll be seeking new flavors before spring is in sight. Plus, so many whites pair well with a variety of produce. Consider artichoke, for example, which is nutty, earthy and goes beautifully with a flavor-packed white (as does a comforting roast chicken).

The key to choosing winter whites is looking for texture, weight and flavour. Some whites also taste better served closer to room temperature rather than overly chilled, making them ideal for the cooler months. Wintry options include richer styles of Chardonnay, the Rhone white blends of Marsanne, Roussanne and Viognier.