January 2024 Wine Selections

A TASTE OF MONTEREY . CANNERY ROW

MONTOYA - 2021 Sauvignon Blanc



The Monterey American Viticultural Area (AVA) is one of Monterey County's top growing regions, with day-to-night swings of up to 50 degrees producing vibrant, lusciously flavored grapes. Grapes for Montoya wines were grown on their Monterey vineyards, giving them control over quality from the time the vines are planted until grapes are harvested. For their 2021 vintage, the grapes come from their Suter and Twin Oaks vineyards. Each vineyard lends the grapes different characteristics, from ripe citrus to tropical flavors. The grapes were harvested during cool night and early morning. They used 100% free run in the final blend and cold fermented in 100% stainless steel with yeasts selected to emphasize grapefruit and tropical notes. The wine was gently filtered and fined prior to bottling.

XTNE.

Ripe tropical and citrus aromas. Grapefruit, passionfruit, and Meyer lemon flavors burst on the palate framed by bright

acidity and a crisp finish. **90 Points** - *The Tasting Panel Magazine* 82% Sauvignon Blanc, 16% Grenache Blanc, 2% Muscat of Canelli Comments: _______ \& Great & Good & So-So

RANCH 32 - 2020 Cooper's Blend Red



On the west side of the Salinas Valley, directly in the path of Monterey's relentless afternoon winds, sits Ranch 32. This is the place where they first planted vines back in 1972. Ranch 32 is about highlighting the natural characteristics of the terroir and conveying the taste of the place. Each vintage, they produce small lots of wine from these sustainably farmed estate vineyards that represent the best of the appellation.

The varieties in the Cooper's Blend, each contribute unique flavors and characteristics to the final wine. The Petite Sirah brings very dark, purple edged color and intense black fruit flavors. The Merlot and Syrah offer bold blueberry and juicy cherry and the Petit Verdot contributes exotic violet aromas and concentrated structure. The Tempranillo adds a subtle spice, while a small amount of select other varietals bring heightened fruit aromatics to the blend. The result is a wine of complexity and structure, with layer upon layer of flavor. The gentle tannins make this well-

balanced wine a natural partner for a wide range of foods.
Image: Cellar Through 2030

Petite Sirah, Merlot, Syrah, Petit Verdot, Tempranillo
13.5% Alcohol
Cellar Through 2030

Comments:
Image: Cellar C

MONTOYA - 2021 Pinot Noir (Club Red)



100% Pinot Noir

Comments:

The grapes for the Montoya Pinot Noir come from the Wiley Ranch Vineyard's Twin Oak blocks and Suter Vineyard in Monterey's Arroyo Seco AVA. These vineyards produce grapes with crispness, fine structure, and ripe berry flavors. Aromas of brambleberry, applewood smoke, peppered salame and dried forest. Palate of blackberry, black cherry, charred raspberry and sweet tobacco.

After a cool night and early morning harvest, the free-run juice was first fermented in stainless steel and then completed malolactic fermentation in French oak. The wine was aged for 10 months in 100% French oak, lending a silky richness and complexity to the wine, followed by a single racking prior to bottling.

Juicy blackberry and raspberry fruit flavors, with balanced structure and a silky, complex finish.

13.5% AlcoholCellar Through 2028 \Diamond Great \Diamond Good \Diamond So-So

RANCH 32 - 2022 *Chardonnay* (Club Blanc)



The Ranch 32 Chardonnay grapes come from one of their estate vineyards in the Arroyo Seco AVA of Monterey County. This site is located just south of the Santa Lucia Highlands. The climate is heavily influenced by the cool afternoon winds that come off Monterey Bay and sweep down the valley each afternoon. With nutrient-rich shaly loam soils, this is renowned terroir for both Chardonnay and Pinot Noir.

This Chardonnay is bright, crisp and balanced. The nose delivers pear, citrus, tropical fruit and toasted vanilla beans. The palate is rich and concentrated with notes of pineapple, butterscotch and minerality. This versatile wine can be served as an apéritif or as an accompaniment to your favorite fowl and seafood dishes.

100% Chardonnay	13.5% Alcohol	(Cellar Thro	ough 2027
Comments:		\\$ Great	\Diamond Good	◊ So-So

JANUARY REFERRALS



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



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



Follow us on Instagram and Facebook @atasteofmonterey

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 S	ELECTIONS	PRICES EXPIRE 03/31/2024	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*			
MUNTONA	Montoya 2021 Sauvignon Blanc		\$19.00	\$14.25	\$15.20			
35	Ranch 32 2020 Cooper's Red Blend		\$28.00	\$21.00	\$22.40			
MONTONA	Montoya 2021 Pinot Noir		\$19.00	\$14.25	\$15.20			
32	Ranch 32 2022 Chardonnay		\$28.00	\$21.00	\$22.40			
DECEMBER SELECTIONS PRICES EXPIRE 02/29/2024								
CLAFTWORK	Craftwork 2021 Zinfandel		\$23.00	\$17.25	\$18.40			
152	Nobel Vines 2022 152 Pinot Grigio		\$18.00	\$13.50	\$14.40			
and the second sec	Mesa Del Sol 2015 Prima Rosso		\$34.00	\$25.50	\$27.20			
CENTTRONS	Craftwork 2022 Sauvignon Blanc		\$22.00	\$16.50	\$17.60			
NOVEMBER SELECTIONS PRICES EXPIRE 01/31/2024								
artificture (Reflection Ridge 2019 Pinot Noir		\$18.00	\$13.50	\$14.40			
Disaction of the local	Joyce 2021 Submarine Canyon Cha	ardonnay	\$25.00	\$18.75	\$20.00			
100 mars	Joyce 2021 Arroyo Seco Syrah		\$30.00	\$22.50	\$24.00			
LOUDIA	Equoia 2021 Chardonnay		\$20.00	\$15.00	\$16.00			
PRIVATE RESERVE CLUB PRICES EXPIRE 02/29/2024								
	Folktale NVV Sparkling Brut		\$40.00	\$30.00	\$32.00			
scort	Scott Family Estate 2019 Pinot Noir		\$45.00	\$33.75	\$36.00			
nowords"	Russell Joyce Wine 2021 Mourvèdre		\$40.00	\$30.00	\$32.00			
TO ORDER, CALL TOLL-FREE: 888-646-5446 *PRICES LISTED REFLECT PRICE PER BOTTLE. NO OTHER DISCOUNTS APPLY.								