

# Tasting Monterey

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

**COMING EVENTS**

**Friday, February 22, 2012**  
**Last Fridays Wine Bar**

A Taste of Monterey  
 Cannery Row  
 6:00pm-9:00pm\*  
 Join us on the last Friday of every month from 6pm to 9pm. A Taste of Monterey, Cannery Row is keeping its doors open later and offering special wine by the glass prices. Start your weekend off with a relaxing view and a glass of Monterey's finest.

**Extended Hours**

A Taste of Monterey  
 Cannery Row  
 11:00am-7:00pm\*\*  
 Our tasting room is now open 1 hour later on Thursday, Friday and Saturday.

\* No new tastings after 5:45pm  
 \*\* No new tastings after 6:00pm

## Syrah

### An Ancient Varietal with a Bright Future

Here in the States, Syrah is an often overshadowed red wine grape varietal. Cabernet Sauvignon, Merlot, Pinot Noir, and even Malbec may be more easily recognized based on mass production and moderate pricing flying out of Argentina and landing in our grocery stores. In fact, there wasn't much recognition of Syrah in California until the 1970's when a group of growers/winemakers wanted to promote varieties originating from the Rhône Valley of France (known as the Rhone Rangers). And even though it wasn't even until the 1990's that significant acreage was planted, yet history tells us the varietal was first planted in California in 1878!



Even with the commendable efforts of the Rangers to promote Syrah and other Rhône's, it still remains a less popular varietal. Some find it too heavy, too smoky, too fruity, too tannic, too earthy...but we love it exactly for all these reasons. In the end, perhaps it's not as much well-liked as it is not as well-known. Let's remedy this situation.

We'll begin with the varietal's name. Some say Syrah, some say Shiraz. In fact, it's both. Shiraz is the name given to the varietal in former English colonial wine growing regions such as Australia, South Africa, and Canada. Syrah is its traditional French name for the varietal.

As for the varietal's origin, legends have always swirled of its arrival in southern France by way of the Persian Empire city of Shiraz or by the Romans from Sicily, but modern day testing has proven that the varietal is native to southeastern France where it was the offspring of two now obscure grape varieties (Dureza and Mondeuse Blanche).



In its motherland of the Rhône Valley, there exists an interesting contrast between how the varietal is used in the northern and southern areas of the region. In the northern Rhône, Syrah is more often made as varietal-style wines. This includes the famed wines of Hermitage and Côte-Rôtie (although a small amount of Viognier is blended in the latter, which gives them their distinct profile). In the southern Rhône, Syrah takes a supporting actor role while Grenache takes the lead. However, Syrah still plays a key role in wines from here such as Châteauneuf-du-Pape, Côtes du Rhône, and Gigondas wines.

Fortunately for us, Syrah has spread out. Although grown in far-off places such as South Africa and Argentina, the primary concentrations of the varietal outside of France are in Australia and the United States.

Shiraz has been planted in Australia since the end of the 18th century, and is today the most widely planted varietal in the country. Australian winemakers produce varietal wines with Shiraz as well as blends. Shiraz-Cabernet Sauvignon blends are synonymous with Australia, and the now popular GSM (Grenache, Syrah, Mourvedre) label is believed to have originated in Australia. Furthermore, the use of the name Shiraz may be seen as something more than a name change, as the Australian style of producing Shiraz is very noticeably different than the Rhône-style, with higher alcohol content, higher fruit concentrations, and less aging ability. This style of winemaking for the varietal is not limited to Australia; however, which is why you'll see bottles from other countries labeled Shiraz.



As previously mentioned, Syrah has been planted in California for some time, but it's only been relatively recent since it has achieved widespread success (there's also a significant amount now planted in Washington State). And while the New World style is out there, the Old World/traditional Rhône style dominates here.

Here in Monterey County, Syrah is our fourth most planted red varietal, and given the fantastic wines our winemakers are able to produce with it, we would not be surprised to see it move up on the list in the future. Our Syrah varietal wines and blends with them tend to be more toward the Old World style (although often higher in alcohol content) and range *Continued Inside*

**FEBRUARY REFERRALS**



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

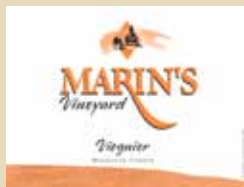


Scan QR to...



# MONTHLY WINE SELECTIONS

## MARIN'S VINEYARD - 2011 Viognier



This small family owned vineyard is located in southern Monterey County overlooking the beautiful, studded oak valley of Lockwood. The small vineyard was developed a little over 13 years ago with plantings of Syrah, until 2007, when an acre was grafted over to Viognier, leading to the first harvest in the fall of 2008. In the springs of 2009 and 2010, 2 1/4 more acres were grafted over.

Go out of your way and try this with truffle cheese. You will love them both. This Viognier brings aromatics of wildflowers, hints of honeysuckle, citrus and peach. Medium bodied frame and light spice minerality. Great with Thai food, pastas and fish.

100% Viognier

14.5% Alcohol

Cellar Through 2014

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

## DE TIERRA - 2007 Pinot Noir



This Monterey appellation Pinot Noir is from some of the finest vineyards in Monterey County: the Silacci (90%) and Corral De Tierra Estate (10%). These vineyards exemplify how this area is ideally suited for Pinot Noir. The 2007 vintage was marked by the gentle onset of harvest. It commenced on October 6th and proceeded slowly until November 20th. All picking decisions were based on ripeness of flavor, not necessity, and that is a beautiful thing!

Their 2007 Monterey Pinot Noir offers a return to a more delicate style of Pinot Noir. The nose begins with a lovely floral and rose promise. Strawberry and Santa Rosa plum notes are balanced with a touch of rhubarb leaning to a clean and crisp finish.

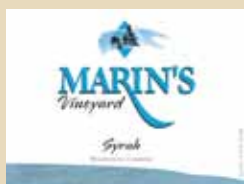
100% Pinot Noir

14.1% Alcohol

Cellar Through 2013

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

## MARIN'S VINEYARD - 2009 Syrah (Club Red)



"Marin's Vineyard" is a tiny vineyard (5 1/2 acres) located in the Lockwood Valley near Lake San Antonio in the San Antonio Valley AVA in Southern Monterey County. The vineyard consists of 2 1/4 acres of Syrah and 3 1/4 acres of Viognier.

Syrah was chosen because of its growing character to the Southern Rhone and Australian Shiraz growing regions of warm climates, which the Lockwood Valley of Southern Monterey County delivers.

Marin's Vineyard 2009 Syrah shines with aromatic essences of blackberry and hints of black currant notes. Followed up with spiciness of violet, sandalwood and black pepper. A light tannin mouth feel, easy on the palate. A natural match with grilled or smoked meats, mushrooms, onions and lamb.

100% Syrah

14.1% Alcohol

Cellar Through 2014

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

## HAHN ESTATE - 2011 SLH Chardonnay (Club Blanc)



Estate-grown, produced and bottled by Hahn Estate, their SLH wines reflect the best from their vineyards in the Santa Lucia Highlands appellation. The Hahn SLH Estate Chardonnay was harvested primarily from the 156-acre Lone Oak Vineyard in the Santa Lucia Highlands. The gentle slopes of this vineyard face east, catching the early morning sun, while ocean breezes from Monterey Bay cool the vineyard, making it ideal for growing Chardonnay grapes.

Reminiscent of golden delicious apples and ripe apricots on the nose, this Chardonnay's mouthwatering acidity balances the slight creaminess that comes from its barrel aging and batonage. This wine's delicate structure on the palate leads to a round finish with lingering notes of Bosc pear and marzipan.

100% Chardonnay

13.5% Alcohol

Cellar Through 2015

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

## Cover Article Continued

from medium to full-bodied monsters. Warmer AVAs with good drainage such as Arroyo Seco have been Syrah favorites, but we've even heard a grower/winemaker predict that the next great varietal to come out of the famed Pinot Noir and Chardonnay enclave of Santa Lucia Highlands will be Syrah!

As for typical ideal growing conditions, Syrah normally thrives in warm climates with a lot of sun and poor soil quality. It's a vigorous vine, requiring aggressive canopy management during the growing season to keep the vine's fruit exposed to sunshine. Syrah grapes grow in small clusters with small berries. The grape itself is thick skinned and distinctly dark. Although one would initially think that it would be a varietal that is harvested later than others, it's ripens early, especially for a red varietal.

Typical traits associated with Syrah wines include dark color (and we're talking teeth-staining dark), powerful pronounced flavors and aromas, full-body, and high tannins. Typical flavors and aromas include black raspberry and blackberries, black pepper, chocolate, and smoke. Due to the high concentration of flavors and high tannin levels, traditional Syrah wines age quite well. With aging, the initial aromas will relax and a certain level of earthiness enters the palate picture.

Syrah wines are admittedly not for everyone....after all, these wines are typically BIG and are most loved by those who savor serious red wines. But even if you're not into big reds, you can find Syrah blends to try. Syrah is blended with other varietals for a variety of reasons, including adding color, minerality, spice, longevity, or tannins. Generally, blending with Syrah is intended to bring balance to a blend.

We have a wonderful range of Syrah wines and Syrah blends in our arsenal, and we look forward to the bright future of this bold varietal in Monterey County.

**Bryce Ternet** - is a contributing editor and is the author of the just released novella: "The Yellow House on Maloney Grove." See <http://www.mbryceter.net/> for more.).



## VISITING Varietals



## VIOGNIER

**Pronunciation:** Vee-yoh-N'YAY

**Definition:** The most acclaimed white wine grape from France's Rhône Valley, Viognier is a highly aromatic varietal. Viognier has been planted much more extensively around the world since the early 1990s. Both California and Australia now have significant amounts of land devoted to the Viognier grape.

**Flavor Profile:** Both Chardonnay and Viognier share tropical fruit flavors and a creamy mouthfeel. Even with little or no wood aging, Viognier can be as full-bodied as an oaky Chardonnay, but has much more distinctive fruit character. It also has a typically deep golden color, as well as rich and intense flavor. Flavors include peach, apricot, nectarine, lichee, musk and flower blossom.

**Food Pairing:** Viognier works well with dishes that might normally call for Gewürztraminer. Spicy dishes, such as spicy oriental stir-frys and even curry, especially Thai-style which is made with coconut milk, may be accompanied and complemented by Viognier. Also fruit salsas, atop grilled fish or chicken, can be miraculously tasty with Viognier.

## RECIPE

### Beef Bourguignon

#### INGREDIENTS

2 pounds	lean stew beef
1 cup	red wine
4 sprigs	fresh parsley
1 sprig	fresh thyme
1	bay leaf
4 tablespoons	butter
1	onion, sliced
1 tablespoon	all-purpose flour
1/4 cup	beef broth
2 tablespoons	butter
4 ounces	bacon, chopped
12	small onions
4 ounces	button mushrooms, sliced
	salt and ground black pepper to taste



#### DIRECTIONS

In a medium bowl, combine beef, wine, parsley, thyme and bay leaf. Let marinate for 3 hours.

Remove beef; strain and reserve marinade. Heat 4 tablespoons butter in a large heavy saucepan over medium high heat. Saute the sliced onion until tender. Stir in beef, and cook until evenly brown. Remove beef and onion; set aside. Add flour to pan, and cook, stirring, until brown. Slowly stir in beef broth, then the reserved marinade. Return the beef mixture to the pan. Cover, and simmer for 3 hours.

Heat 2 tablespoons butter in a medium skillet over medium high heat, Stir in the bacon and small onions, and saute until onions are tender. Add mushrooms, and continue cooking until mushrooms are golden brown. Serve as a garnish.



**PRIVATE RESERVE**  
Monterey Wine Club

3 Reserve Wines / Quarterly  
For More Info, Call:  
(888) 646-5446

**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

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.

**PLEASE SEND QUESTIONS OR COMMENTS TO:**

A Taste of Monterey  
Attn: Elaine Hewett  
700 Cannery Row, Ste. KK  
Monterey, CA 93940  
(888) 646-5446 ext. 13  
club@tastemonterey.com

**CLUB SAVINGS**

Remember, as a Club Member, you receive a 15% discount on all purchases (20% for Quattro and Cellar members) and a weekly complimentary tasting.

**NEWSLETTER STAFF**


Robyn Rauh - Executive Editor  
Ken Rauh - Creative Director  
Bryce Ternet - Contributing Editor  
Elaine Hewett - Club Manager

**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**

FEBRUARY SELECTIONS		PRICES EXPIRE 04/30/2013	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
	Marin's Vineyard 2011 Viognier		\$20.00	\$15.00	\$16.00
	De Tierra 2007 Pinot Noir		\$25.00	\$18.75	\$20.00
	Marin's Vineyard 2009 Syrah		\$20.00	\$15.00	\$16.00
	Hahn Estate 2011 SLH Chardonnay		\$25.00	\$18.75	\$20.00
JANUARY SELECTIONS		PRICES EXPIRE 03/31/2013			
	District 7 2010 Cabernet Sauvignon		\$20.00	\$15.00	\$16.00
	Joyce 2011 Steele Chardonnay		\$18.00	\$13.50	\$14.40
	Red Dog 2010 Pinot Noir		\$24.00	\$18.00	\$19.20
	Cambiata 2010 Albariño		\$22.00	\$16.50	\$17.60
DECEMBER SELECTIONS		PRICES EXPIRE 02/28/2013			
	Pierce Ranch Vineyards 2010 GSM		\$16.00	\$12.00	\$12.80
	Scheid Vineyards 2009 Viognier		\$24.00	\$18.00	\$19.20
	Scheid Vineyards 2008 Cabernet Sauvignon		\$28.00	\$21.00	\$22.40
	BIN 36 2010 Chardonnay		\$16.00	\$12.00	\$12.80
PRIVATE RESERVE CLUB		PRICES EXPIRE 02/28/2013			
	Lucienne Vineyards 2010 Pinot Noir		\$50.00	\$37.50	\$40.00
	Wrath 2010 San Saba Syrah		\$39.00	\$29.25	\$31.20
	Boëté Winery 2008 Cheval Rouge		\$30.00	\$22.50	\$24.00

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

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