

Tasting Monterey

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

COMING EVENTS

Last Fridays Wine Bar

February 27
5:00pm-8:00pm*
Join us Friday evening
from 5pm to 8pm. Start
your weekend off with a
relaxing view, live music,
great food and a glass of
Monterey's finest.



Store Hours

A Taste of Monterey
Cannery Row
Sun-Wed 11am-7pm
Thu-Sat 11am-8pm

*No new member tastings
after 6:00pm

♥ Sea of Love ♥

Valentine Dinner
Saturday, Feb. 14
\$79 per Couple
Reservations:
831-646-5446 Ext. 10

FEBRUARY REFERRALS



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



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THE OTHER SAUVIGNON

You probably know Cabernet Sauvignon. But do you know the other Sauvignon - Sauvignon Blanc? As it turns out, Monterey County produces some outstanding Sauvignon Blanc wines.

Sauvignon Blanc has a wide range of wine styles, and it's even produced in vastly different ways within certain growing regions. For example, in the varietal's mother country of France, there's a clear difference in style between Sauvignon Blanc wines from Bordeaux and the Loire Valley. Even in Bordeaux there are two styles with one as dry yet fruity wine and another is regarded as one of the top dessert wines in the world - Sauternes, a late harvest wine.

For the dry whites, Sauvignon Blanc is often blended with Sémillon, another white Bordeaux varietal. And as far as its name similarity with the king of Bordeaux's varietals, Cabernet Sauvignon, there's more than coincidence involved. Along with Cabernet Franc, Sauvignon Blanc is a parent varietal of Cabernet Sauvignon.

Au contraire to Bordeaux, Sauvignon Blanc-based wines from the Loire Valley are grown in gravelly soil which imparts more spice, floral, and mineral characteristics, even hints of smokiness from limestone deposits. This last characteristic is most prevalent in the wines of Pouilly-Fumé (fumé is the French word for smoke). Another label from the Loire Valley you may recognize is Sancerre.



Here in California, the varietal was first planted by Cresta Blanca Winery in the 1880s in the Livermore Valley. But it wasn't until Robert Mondavi's Napa Valley winery started producing a different style of Sauvignon Blanc in the late 60s and early 70s that Sauvignon Blanc gained respect. Mondavi's goal was to produce a quality Sauvignon Blanc wine more in the style of the Loire's Pouilly-Fumé. Fumé Blanc was thus born. Fumé Blanc is still produced by many wineries throughout the state and a common misconception is that these wines are always aged in oak. While this is indeed often the case, it is not necessarily always valid for every Fumé Blanc wine.

So we have two distinct styles of the varietal produced in California, which reflect the two primary different styles in France. We also produce some excellent late harvest Sauvignon Blanc wines. There's a good reason whenever we are lucky enough to get one of these wines into our inventory here at A Taste of Monterey they do not last long on our shelves.

Outside of California, Sauvignon Blanc is grown in Washington State and upstate New York. The varietal also plays a prominent role in Canada's ice wines. Chile has increased its production of Sauvignon Blanc wines in recent years and is even following the Bordeaux-inspired blending of the varietal with Sémillon. Sauvignon Blanc is grown and produced in other countries around the world, but there's no other place where it has become as important to a country's wine industry than New Zealand.

New Zealand, that awe-inspiring country on the other side of the world, produces excellent Sauvignon Blanc wines which began to gain notoriety in the 1990s. Cool, maritime climates of the growing areas there result in long and steady growing seasons which imparts the flavors and intensity of New Zealand Sauvignon Blancs. These wines are almost universally stainless steel aged and they tend to have sharp, bright aromas and tones of "grassiness."



Continued Inside

MONTHLY WINE SELECTIONS

INDIGENÉ - 2009 *Philanthropist*



Indigène Cellars is a small family owned winery nestled in the upper Carmel Valley. Producers of premium varietals and elegant blends, Indigène invites you to experience their unique translation of art, nature and tradition.

Deep dark nose of raspberries and chocolate truffle. Structured levels of black fruits and burnt cinnamon on the palate. With a long finish of sweet vanilla and nutmeg. Tannins carry this blend to your dinner table today, but will gain in complexity the longer you cellar it.

89 Points - Wine Enthusiast; Silver - San Francisco International Wine Competition

68% Cabernet Sauvignon, 20% Petit Sirah,
12% Petit Verdot

220 Cases Produced

14.2% Alcohol

Cellar Through 2017

Comments: _____ ◇ Great ◇ Good ◇ So-So

DISTRICT 7 - 2013 *Sauvignon Blanc*



Sauvignon Blanc is ultra-sensitive to climate and grapes from vineyards that are just a few miles apart can impart very different taste characteristics. For the District 7 Sauvignon Blanc, they chose the fruit from two of District 7's estate vineyards. The brisk and windy conditions in the northern estate vineyard bring out the grassy and herbal traits of this varietal, while the estate vineyard located about 20 miles south, which has a little more sunshine and warmth, brings out the fruity melon flavors.

A lively array of melon, passion fruit and citrus flavors glide across the palate. This is a vibrant wine that finishes with a refreshing, crisp acidity. District 7's Sauvignon Blanc makes a lovely apéritif or as an accompaniment with simple seafood, herbal- prepared white meat dishes, and spicy, ethnic cuisines.

100% Sauvignon Blanc

900 Cases Produced

13.5% Alcohol

Cellar Through 2016

Comments: _____ ◇ Great ◇ Good ◇ So-So

DISTRICT 7 - 2012 *CABERNET SAUVIGNON* (Club Red)



The grapes for District 7 Cabernet Sauvignon are grown on their estate vineyard in southern Monterey County. This locale provides a prime environment for growing this classic Bordeaux varietal, with sunshine-filled days followed by the cooling maritime influence of the Monterey Bay in the late afternoon. These conditions allow the grapes to hang on the vine and develop complex flavors and intense varietal character.

Concentrated blackberry and black raspberry flavors are framed by well-integrated tannins. The District 7 Cabernet Sauvignon finds the sweet spot where the power and structure of this classic varietal meet elegance and finesse. The balance of fruit, acidity and moderate tannins makes this wine a perfect companion to fine cuisine.

100% Cabernet Sauvignon

1,100 Cases Produced

13.5% Alcohol

Cellar Through 2019

Comments: _____ ◇ Great ◇ Good ◇ So-So

MARIN'S VINEYARD - 2013 *"Sweetheart" Viognier* (Club Blanc)



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.

Marin's Vineyard produces small personal lots of hand crafted wines, they call the "Stockholder's Cache". They are a very small 5.5 acre vineyard planted and farmed for flavor on some tough chalk rock ground overlooking Southern Monterey County.

On the nose this wine has a medley of peach, nectarine, and hints of honey that are pleasantly aromatic. It has a clean crisp palate with flavors of fresh fruit that is slightly semi-sweet on the finish, alluding to it's name Sweetheart. Pairs delightfully with truffle cheese or a light seafood dish.

100% Viognier

190 Cases Produced

10.6% Alcohol

Cellar Through 2016

Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued

New Zealand's wineries were among the first to popularize screwcaps as opposed to corks for quality wines. A common characteristic of Sauvignon Blanc wines produced anywhere in the world is that they are not meant to be aged and are instead meant to be enjoyed while young and full of their fresh and crisp intense aromas. Screwcaps for their bottles, therefore, are perfect.

Monterey County is no stranger to Sauvignon Blanc. We love it as a varietal as it pairs well with our local cuisine, from bountiful Salinas Valley produce to fresh seafood from the Pacific Ocean. While Chardonnay dominates our white wine production, and always will, Sauvignon Blanc is the third most planted white varietal in our vineyards. Our Sauvignon Blancs here at A Taste of Monterey range from somewhat newer wineries (such as Cima Collina, Holman Ranch, and Chesebro) to some of the most established in the County (Ventana, Morgan and Bernardus being fine examples). We have Sauvignon Blanc well-represented here in Monterey County and we expect to always offer a solid selection of this versatile varietal.

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

RECIPE

Chicken and Mushrooms in Garlic White Wine Sauce

Ingredients

4 ounces	uncooked medium egg noodles
1 pound	skinless, boneless chicken breast halves
2 tablespoons	all-purpose flour, divided
1/2 teaspoon	salt, divided
1/4 teaspoon	freshly ground black pepper, divided
2 tablespoons	olive oil, divided
1 tablespoon	minced fresh garlic
8 ounce	presliced exotic mushroom blend (such as shiitake, cremini, and oyster)
1/2 cup	dry white wine
1/2 cup	fat-free, less-sodium chicken broth
1 teaspoon	chopped fresh tarragon
1/4 cup	shaved Parmesan cheese



Directions

Cook noodles according to package directions, omitting salt and fat. Drain and keep warm.

Cut chicken into 1-inch pieces. Place chicken breast halves in a shallow dish. Combine 1 tablespoon flour, 1/4 teaspoon salt, and 1/8 teaspoon pepper, stirring well with a whisk. Sprinkle flour mixture over chicken; toss to coat.

Heat 1 tablespoon oil in a large nonstick skillet over medium-high heat. Add chicken to pan; sauté 4 minutes or until browned. Remove chicken from pan. Add remaining 1 tablespoon oil to pan. Add garlic, tarragon, and mushrooms to pan; sauté for 3 minutes or until liquid evaporates and mushrooms darken. Add white wine to pan; cook 1 minute. Stir in remaining 1 tablespoon flour; cook 1 minute, stirring constantly. Stir in broth, remaining 1/4 teaspoon salt, and remaining 1/8 teaspoon pepper; cook 1 minute or until slightly thick, stirring frequently.

Return chicken to the pan. Cover and simmer 2 minutes. Uncover; cook 1 minute or until chicken is done. Stir in noodles; cook 1 minute or until thoroughly heated. Place about 1 1/2 cups chicken mixture on each of 4 plates; top each serving with 1 tablespoon cheese.

**\$5 WINE CLUB
MEMBER**

Special



*Pea Shoot Salad
with Radishes and
Pickled Red Onion*

This month for the member munchie, we have a trio of crostinis with a Pea Shoot Salad with Radishes and Pickled Red Onion, Laura Chenel whipped goat cheese and finished with extra virgin lemon olive oil.

Did you know that pea tendrils, the tiny wispy, curling stems, support the shoots as they climb? This recipe utilizes those climbing tendrils in a delicious way.

Every month A Taste of Monterey will be featuring a special menu item, at a great price, exclusively offered to our wine club members. Enjoy with one of your favorite Monterey wines (or beer!) at our tasting room on Cannery Row.

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.

CHEESE

Varietals



BLEU CHEESE

Definition: Bleu Vein cheeses also called Bleu cheese is a generic term used to describe cheese produced with cow's milk, sheep's milk, or goat's milk and ripened with cultures of the mold *Penicillium*. The final product is characterized by green, grey, blue or black veins or spots of mold throughout the body. These veins are created during the production stage when cheese is 'spiked' with stainless steel rods to let oxygen circulate and encourage the growth of the mold. This process also softens the texture and develops the distinctive blue flavour.

The origin of Bleu cheese has an interesting story. It is thought to have been invented by accident when a drunken cheese maker left behind a half-eaten loaf of bread in moist cheese caves. When he returned back, he discovered that the mold covering the bread had transformed it into a bleu cheese.

Bleu cheese is also identified by a peculiar smell that comes from the cultivated bacteria. The flavour of the cheese depends on the type of bleu cheese, shape, size, climate of the curing and the length of ageing. But it generally tends to be sharp and salty. Some of the famous bleu cheeses around the world are Roquefort from France, Gorgonzola from Italy and Stilton from England.

Bleu cheese tastes best when served with crackers, pears, raisins, fruit breads, walnuts and honey. Crumble the cheese and melt it into sour cream, plain yogurt or mayonnaise as a dressing.



On Our Menu: Shaft's - Bleu Cheese

A savory, full flavored bleu cheese, aged for a minimum of one year. This cheese is made with only the highest quality rBST free pasteurized cow's milk. Shaft's unique aging process produces a rich, creamy flavor that is the signature of Shaft's Bleu Vein Cheese. This product has a big, bold flavor without the overpowering taste that can often accompany bleu cheeses. Enjoy this versatile cheese on everything from crackers to steaks."

MIX & MATCH

ANY OF THE CURRENT OR PREVIOUS CLUB WINES TO RECEIVE **25% OFF 12 BOTTLES** OR **20% OFF 6**

FEBRUARY SELECTIONS		REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
PRICES EXPIRE 4/30/2015				
	Indigené 2009 Philanthropist	\$21.00	\$15.75	\$16.80
	District 7 2013 Sauvignon Blanc	\$16.00	\$12.00	\$12.80
	District 7 2012 Cabernet Sauvignon	\$20.00	\$15.00	\$16.00
	Marin's Vineyard 2013 "Sweetheart" Viognier	\$20.00	\$15.00	\$16.00
JANUARY SELECTIONS				
PRICES EXPIRE 3/31/2015				
	Montoya 2013 Merlot	\$16.00	\$12.00	\$12.80
	Cima Colina 2012 Chalone Pinot Blanc	\$24.00	\$18.00	\$19.20
	Silvestri 2009 "Rising Tide" Pinot Noir	\$32.00	\$24.00	\$25.60
	Nobel Vines 2013 446 Chardonnay	\$14.00	\$10.50	\$11.20
DECEMBER SELECTIONS				
PRICES EXPIRE 2/28/2015				
	Craftwork 2012 Cabernet Sauvignon	\$20.00	\$15.00	\$16.00
	Cru 2011 SLH Chardonnay	\$25.00	\$18.75	\$20.00
	PotBelly Vintners NV Port	\$50.00	\$37.50	\$40.00
	Craftwork 2012 Sauvignon Blanc	\$18.00	\$13.50	\$14.40
PRIVATE RESERVE CLUB				
PRICES EXPIRE 2/28/2015				
	Galante 2010 Malbec	\$27.00	\$21.25	\$21.60
	Silvestri 2011 Bella Sandra Chardonnay	\$30.00	\$22.50	\$24.00
	Chima Collina 2007 Reserve Pinot Noir	\$60.00	\$45.00	\$48.00
TO ORDER, CALL TOLL-FREE: 888-646-5446				
*PRICES LISTED REFLECT PRICE PER BOTTLE. NO OTHER DISCOUNTS APPLY.				