

Tasting Monterey

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

STORE HOURS



A Taste of Monterey
Cannery Row
Sun-Thu 11am-6pm
Fri-Sat 11am-8pm*

Food service begins at
11:30am daily

*No new member tastings
after 6pm

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JOYCE VINEYARDS

RACECARS, DENTISTRY, WINE, AND FAMILY

We are truly fortunate here in Monterey County with our spectacular wineries. I recently heard on the KRML radio station (yes, the same one from Play Misty for Me, for those familiar with one of our local historic cinematic gems), the Director of the Monterey County Vintners and Growers Association claim that she expects a few local wineries to very soon break out from a "boutique" status to join the more well-known Californian wineries. Joyce Vineyards was among this group.

Anyone paying attention to Monterey County wines over the last ten years would recognize the wines coming from this winery have continuously impressed. Having spent time in the past in our tasting room and serving their wines, I can personally attest to how the wines have always been well-received. Cabernet Sauvignon and Merlot from Carmel Valley, Syrah from Arroyo Seco, and Pinot Noir from Santa Lucia Highlands...all were solid with each new vintage. But there were always questions about this small, mystical winery. Who was it and was it really run by a dentist?



Joyce Vineyards has been a life-long dream between father and son, Francis (Frank) and Russell Joyce. Frank moved to Monterey County in the early 1970's to pursue his professional racing career while practicing at our own famed Laguna Seca racetrack. Frank's racing dream gradually dimmed as he became more of a family man, and car racing switched to a safer and more family-friendly profession of dentistry.

But, somewhere along the way, Frank pursued another passion – cultivating grapes and making wine. Always one for quality, even on his initial small hobby property in Carmel Valley, Frank didn't plant just any grapes. Instead, he (ahem) somehow acquired several European vine cuttings in the 1980's. We don't want to know details...we'll leave that one to the mystical elements of Joyce Vineyards. And regardless, fantastic wines have been produced from the vineyard and winery ever since it went into commercial production.

In recent years, Frank has passed the winemaking torch on to his son. Russell grew up working in the vineyard, but didn't fully realize his own passion for making wine until his early 20's. Since that time, Russell has developed his craft and become a top notch winemaker. And he gets better with every vintage. Having just turned the ripe age of 30, we're excited to see how the already excellent wines from Joyce Vineyards will continue to improve.

In writing this article, I had the opportunity to ask Russell a few questions we'd like to share as they reflect the very heart and soul of Joyce Vineyards.

What do you enjoy most about making wine?

"I enjoy seeing the happiness a great wine can bring to others. When I started making wine, I thought I enjoyed it because it was a way to showcase a talent in an artistic fashion. I soon realized that although that was a big part of what I enjoyed, it was actually seeing people enjoy the product that was prominent."

Where do you see Joyce Vineyards in 10-20 years?

"I have dreams of becoming one of the premier brands in Monterey County. I will be a champion for Monterey County wine country and promote it relentlessly. Eventually, I'd like to implement a program where I can work with local schools to create a trade program and give individuals the opportunity to learn the craft so that they will have many more opportunities in the agricultural sector of Monterey County and beyond."



Continued Inside

MONTHLY WINE SELECTIONS

DISTRICT 7 - 2013 Cabernet Sauvignon



The grapes for District 7 Cabernet Sauvignon were 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.

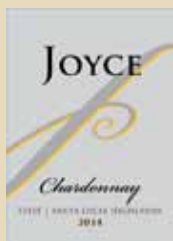
100% Cabernet Sauvignon

13.5% Alcohol

Cellar Through 2020

Comments: _____ ◇ Great ◇ Good ◇ So-So

JOYCE VINEYARDS - 2014 Stêlê Chardonnay



The Chardonnay grapes were hand harvested in the cool early morning hours. The grapes were then gently whole cluster pressed and transferred to small stainless steel vessels. The Chardonnay juice was then inoculated and went through a slow cold fermentation, which lasted for 31 days. Once primary fermentation was complete, a small sulfur addition was made and the wine was left to age "sur lie" for 6 months before being moderately cold stabilized and filtered prior to bottling.

In the glass, the 2014 Joyce Stêlê Chardonnay displays tropical fruit, citrus zest and white flowers. The palate has a rich texture to it, while the finish is dry with bright acidity and mineral characteristics.

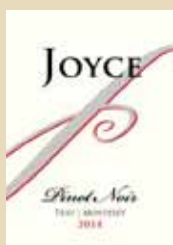
100% Chardonnay

13.5% Alcohol

Cellar Through 2016

Comments: _____ ◇ Great ◇ Good ◇ So-So

JOYCE VINEYARDS - 2014 Trio Pinot Noir (Club Red)



The Pinot Noir grapes come from three different Monterey County vineyards; 60% from Francioni Vineyard, 20% from Tondre Grapefield and 20% from Antle Vineyard. They were hand harvested in the cool early morning hours. 85% of the grapes were gently destemmed while 15% were left as whole clusters. The grapes were placed in small open top fermenters where they were cold soaked for 4-5 days before fermentation began naturally. Primary fermentation lasted between 14-18 days before the wine was drained and the must was gently pressed. The wine was then transferred to 10% new and 90% neutral French oak barrels where it finished malo-lactic fermentation. Once ML was complete, a small sulfur addition was made and the wine was left to age sur lie for 9 months before being bottled unfiltered & unfiltered.

In the glass, the 2014 Joyce Trio Monterey Pinot Noir shows aromas of raspberry, Bing cherry and red currants. The palate has a medium weight and texture that delivers a mixture of red berry notes, accompanied by earthy forest floor and black tea flavors. The finish is long and smooth with gentle tannins and medium spice.

100% Pinot Noir

14.2% Alcohol

Cellar Through 2019

Comments: _____ ◇ Great ◇ Good ◇ So-So

DISTRICT 7 - 2014 Sauvignon Blanc (Club 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 their 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. Our District 7 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

13.5% Alcohol

Cellar Through 2017

Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued

What do you believe the future holds for the Monterey County wine industry?



"In all honesty, I think that we are just getting started. I am thankful for those who have paved the way before us which will allow smaller wineries to flourish. I believe that although Monterey County has been a big producer in the wine industry for years, it is just now getting noticed for more than bulk wine, Pinot Noir & Chardonnay. People are beginning to notice that Monterey has such an ideal climate for growing grapes and not only can produce many different varieties of grapes, but can also produce wines in many different styles due to its moderate climate."

All very well said, Russell. After all, his winery has evolved from an original micro-winery in Carmel Valley to having an off-site winemaking facility in Salinas. And true to its Carmel Valley roots, Joyce Vineyards' stylish tasting room is located in Carmel Valley. We encourage you to pay them a visit on your next venture into this gorgeous enclave of the County.

Fittingly, the wines produced by Joyce Vineyards have also evolved from solely estate-grown and very specific vineyards sites, to more adventurous vineyards in the County and beyond. Now producing Pinot Blanc, Riesling, Chardonnays, Pinot Noirs, Merlot, Cabernet Sauvignon, Syrah, and Rosé wines, Joyce Vineyards has certainly come a long way. Although they may be primed to make the jump from boutique to a more established winery, based on their commitment to producing quality wines from unique terroir, we expect nothing less than to continue to see outstanding wines from Joyce Vineyards.

Bryce Ternet - is a contributing editor and is the author of: *"The Stevenson Plan, A Novel of the Monterey Peninsula."*

RECIPE

Shrimp and Corn Chowder with Fennel

Ingredients

2 tablespoons	unsalted butter
2	leeks (white and light green parts), chopped
1	fennel bulb, chopped
	kosher salt and black pepper
2 tablespoons	all-purpose flour
1	8-ounce bottle clam juice
3 cups	whole milk
1 pound	potatoes, peeled and cut into 1/2-inch pieces
3/4 pound	cooked peeled and deveined medium shrimp
1	10-ounce package frozen corn
2 tablespoons	chopped fresh flat-leaf parsley
2 tablespoons	fresh lemon juice

Directions

1. Heat the butter in a large saucepan over medium heat.
2. Add the leeks, fennel, 1/2 teaspoon salt, and 1/4 teaspoon pepper. Cook, stirring occasionally, until the vegetables are tender, 4 to 5 minutes. Stir in the flour.
3. Add the clam juice, milk, and potatoes and bring to a boil.
4. Reduce heat and simmer, stirring occasionally, for 12 minutes.
5. Stir in the shrimp and corn and cook until the potatoes are tender and the shrimp and corn are heated through, 3 to 5 minutes.
6. Stir in the parsley and lemon juice.



VISITING Varietals



UNOAKED CHARDONNAY

Pronunciation:

shar doh nay

Imagine a Chardonnay with no butter, no vanilla and no cream. Forget lattes, cappuccinos and all the creamy business... we just want black coffee. For those who've elevated their wine tasting chops to something beyond milk fat, unoaked Chardonnay sounds pretty compelling. There's a couple of other things that make unoaked Chardonnay delicious, sustainable and even technically more affordable than the oaked version.

Unoaked Chardonnay was popularized by Chablis, a region about 80 miles Northwest of Dijon, France in Burgundy. Since the wines from Chablis traditionally are made with stainless steel, concrete or neutral oak, they do not have the buttercream style. Chablis popularized this style and soon everyone around the world started labeling their no-oak Chardonnays with the word "Chablis" until France complained. Unoaked Chardonnay tastes only of the varietal characteristics of Chardonnay which are green apple, lemon and sometimes pineapple with a long tingly finish.

What is MLF and how does it affect Chardonnay? Sometimes wine producers put Chardonnay through malolactic fermentation (happens in tank after the first fermentation) which alters the acids in the wine from the harsher malic acid (same acids found in green apples) to oilier lactic acid (a bacteria that is more common in sour cream). What's important to note is that not all unoaked Chardonnays go through MLF whereas most oaked chardonnays do, so it's hard to tell the difference between the oily texture of malo versus the buttery-vanilla flavor of oak.

Unoaked Chardonnay is cheaper to produce. Yep. It's true. Take out the cost of paying for and shipping new oak barrels all over the world, year in and year out, and winemakers have a cheaper long-term solution. Thus, a lot of unoaked wines tend to fly into the marketplace at a much more affordable price point (and more sustainable).

CHEESE

Varietals



FETA

Pronunciation: FEH-tuh

Feta is undoubtedly one of the most famous Greek cheeses. In fact, Feta occupies 70% stake in Greek cheese consumption. The cheese is protected by EU legislations and only those cheeses manufactured in Macedonia, Thrace, Thessaly, Central Mainland Greece, the Peloponnese and Lesvos can be called 'Feta'. Similar cheeses produced elsewhere in the eastern Mediterranean and around the Black Sea, outside the EU, are often called 'white cheese'.

To create traditional Feta, 30 percent goat's milk is mixed with sheep's milk of animals grazing on pastures in the specific appellation of origin regions. Now-a-days, many stores sell goat and cow's milk feta as well. The firmness, texture and flavour differ from region to region, but in general, cheese from Macedonia and Thrace is mild, softer and creamier, less salty with fewer holes. Feta made in Thessaly and Central Greece has a more intense, robust flavour. Peloponnese Feta is dryer in texture, full flavoured and more open. Local environment, animal breeds, cultures all have an impact on the texture, flavor and aroma of Feta.

On the whole, Feta is a pickled curd cheese that has a salty and tangy taste enhanced by the brine solution. The texture depends on the age which can be extremely creamy, or crumbly dry. Upon maturation of 2 months, Feta is sold in blocks submerged in brine. The cheese can be used as a table cheese or melted on a traditional Greek salad, spanakopita, pizza or pie. It tastes delicious with olive oil, roasted red peppers and nuts. If required, it can be washed under water to remove the extra saltiness. The salty flavor of Feta pairs well with beer, Pinot Noir, Sauvignon Blanc and Zinfandel.

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	District 7 2013 Cabernet Sauvignon	\$20.00	\$15.00	\$16.00
	Joyce Vineyards 2014 Stēlē Chardonnay	\$20.00	\$15.00	\$16.00
	Joyce Vineyards 2014 Trio Pinot Noir	\$25.00	\$18.75	\$20.00
	District 7 2014 Sauvignon Blanc	\$18.00	\$13.50	\$14.40
JANUARY SELECTIONS		PRICES EXPIRE 03/31/2016		
	Pareto Estate 2013 Eighty20 Red Blend	\$17.00	\$12.75	\$13.60
	Silvestri 2011 Bella Sandra Chardonnay	\$30.00	\$22.50	\$24.00
	Talmadge 2008 Pinot Noir	\$28.00	\$21.00	\$22.40
	Pareto Estate 2014 Eighty20 Chardonnay	\$15.00	\$11.25	\$12.00
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