

# 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

**January Referrals**



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



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## Roses are Red, Rosé is Pink

The wine varietal Rosé has exploded over the past few years in the U.S. It is a perfect wine to have both on a warm day at a barbecue as well as over a Valentine's Day dinner. What is it about the wine that has made the phrase, "Rosé all day," so catchy?

The beautiful pink color of Rosé comes from red grapes, just like white and red wine. Skin contact is how wine receives its color, and since there is no such thing as pink grapes, the skins of red grapes soak together in their juice. The skin of the grape bleeds into the juice giving it its color. This process is known as maceration. Rosé obtains its light pink color from juicing for a short period of time. As soon as the winemaker is pleased with the lovely pink shade, the skins are removed and the juice is left to ferment.

The color might turn some wine lovers off from Rosé due to the similarity in look to a White Zinfandel. While White Zinfandel is made in the same way Rosé is, the taste can be much different, as the majority of Rosé is not as sweet as a White Zin. Flavors of Rosé can be noted as red fruit, flowers, citrus or melon. It can be sparkling, still, have a sweet finish or dry, all depending on what the winemaker is trying to accomplish. In addition, Rosé is made from some of your favorite wine varietals such as Pinot Noir, Grenache, Syrah, or even Cabernet Sauvignon.

The color, taste, and being a derivative from other popular varieties makes Rosé a sought after refreshing wine and it is clear why it has taken off as a wine of choice.

Club members and staff favorites from our wine selection include Sea Otter Sanctuary and Saber's Sparkling Rosé Brut.



## Sippin' with the Staff

*Scott Kuarama*



Scott is the staff member you might most recognize. You can find him running around the bistro floor, gathering wine for club members, or describing and putting his very own unique descriptions on monthly wines behind the tasting bar. Scott grew up outside of Salinas in between Salinas and Chualar, where he was raised on a flower farm his family owned. He has lived in various places in Monterey County for most of his life. Outside of work, Scott is an excellent cook and also finds himself fascinated by the beer and liquor making processes.

**Q:** How long have you worked in the wine industry? Specifically with A Taste of Monterey?

**A:** "I've been in the wine industry the whole time I have been with A Taste of Monterey which is seven and a half years now. I actually wasn't old even pour wine when I started here, which is a weird thing to think about."

**Q:** What is your favorite bottle of white wine from our wine wall? Red wine?

**A:** "With white wine, mood is a huge thing for me. I would have to say though the bottle I'm most reaching for when I am drinking white is the Joyce Dry Riesling. My favorite red wine is difficult. I feel like that is having to pick a favorite Continued Inside

# Monthly Wine Selections

## RETRO - 2017 Cabernet Sauvignon



The first ever release of Retro Cabernet Sauvignon is an exciting one. This Cab comes from the Central Coast, with a good portion of the fruit hailing from Carmel Valley. 2017 was a nice, long growing season with limited heat spikes. This gave the fruit nice complexity with rich fruit and well-integrated tannins.

This vintage has some Merlot, Cabernet Franc and a touch of Syrah in it making this wine ready to drink. It will still develop over the next 5 years, so be sure to try it through the stages. A wonderful, everyday drinker with or without food.

76% Cabernet Sauvignon, 11% Merlot, 7% Cabernet Franc, 6% Syrah

13.6% Alcohol

Cellar Through 2024

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

## MONTOYA - 2017 Chardonnay



Waves crash over monoliths of ancient rocks and roll ashore to paint the sandy beaches smooth. Cypress trees lean in a static bow; the wind's footprint. A ribbon of road hugs the rugged coast; winding through the morning fog which blankets and creeps from the ocean inland over carpets of colorful wildflowers and serpentine rows of vineyard. As morning warms to afternoon, an eastward turn finds the fog giving way, revealing mountains descending to the rolling valley hills of Monterey County wine country. It is here, in this place of stark contrast and breathtaking beauty, that Montoya calls home.

Crisp guava and mango fruit flavors, with a touch of toasty vanilla and a rich, buttery finish.

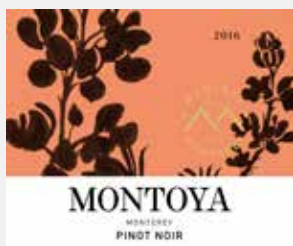
100% Chardonnay

13.5% Alcohol

Cellar Through 2022

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

## MONTOYA - 2016 Pinot Noir (Club Red)



Montoya wines celebrate the breathtaking beauty and vibrant spirit of the Monterey Coast. Inspired by the natural beauty of Monterey's Coastal landscape and the artistic spirit of the region, they aspire to create luscious wine with layers of fruit, mouthwatering flavors and the essence of the region from vineyard to glass. Diurnal temperature swings of up to 50 degrees makes Monterey one of California's longest growing seasons. Cool Pacific Ocean breezes and extended sunshine produce vibrant, lusciously flavored grapes. Montoya grows all their grapes for their wines in their own Monterey County vineyards. Vineyard ownership gives them control over quality, from rootstock selection to vineyard management to harvest.

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

100% Pinot Noir

13.9% Alcohol

Cellar Through 2022

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

## RETRO - 2017 Chardonnay (Club Blanc)



This Chardonnay is made from a few different vineyards from around the Central Coast, mostly Arroyo Seco and Santa Lucia Highlands. It is bright with lemon meringue and toasty notes from barrel fermentation and a little new oak aging. There's also a touch of sweet fruit that balances nicely with the acidity. A great Chardonnay with a Retro price!

This wine will pair nicely with some bisque or brie, or just enjoy it by itself.

100% Chardonnay

14.4% Alcohol

Cellar Through 2022

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



## Cover Article Continued

child. If I had to though, I would say Tondré Pinot Noir.”

**Q:** What are your favorite pairings with red and white wine?

**A:** “As much as pairing is a big thing with wine, I am much more of a drink what you drink and eat what you eat kinda guy. Pairing can be so unnecessarily stuffy, and I hate that.”

**Q:** If you were a bottle of wine from the wall, which would you be and why?

**A:** “Indigene Philanthropist blend. The first 25 minutes after you open it smells like a bottle of scotch. However, once it opens up, it becomes less prickly. It opens up to this nice, rough around the edges, but fun bottle to drink.”

**Q:** What is your dream wine region to go tasting in?

**A:** “There are some places that I’ve never had wine from. Wines from the Middle East have been something I’ve always been interested in. You hear about it in old texts like the Bible, but in America, we don’t get those imports that often. Wine areas that don’t have a distinctly Western point of view are what interests me most.”

**Q:** Describe your perfect Monterey day.

**A:** “I want a little bit of fog. Just a nice layer of that central coast fog so it’s not so crazy sunny.”

**\*\*Writer’s note:** During the interview with Scott we were interrupted by Wine Club Manager Elaine. “All we get is positive emails and phone calls about Scott saying he is the best! He knows a little about everything and a lot about some things.”



## Winery Spotlight

Big Sur Vineyards is known for limited production Monterey County wines. With flavors that over deliver and breathtaking wine labels, we find Big Sur Vineyards puts magnificent effort into creating a great wine, sourcing their fruit from all sustainable vineyards in Monterey County including Arroyo Seco and Chalone appellations. Lenora Carey is the founder of Big Sur Vineyards. She began her career in the winemaking industry after falling in love with Rhone style wines while making a film about wine barrelling. She moved from the bustling city of San Francisco to a rural area of Monterey County in Big Sur to raise her family. She quickly discovered the perfect climate that Monterey County offers winemakers.



With good temperatures and close proximity to the sea, Carey saw opportunity for a variety of grapes to be planted. In 2016, Carey opened a Big Sur Vineyard tasting room in Carmel Valley Village. This would also be the same year that the Soberanes Fire took much of her vineyards, property and her family home. Nevertheless, she persevered and began to replant and rebuild. Eventually leading us to the delicious wine that is now being produced. Ryan Kobza is Big Sur Vineyards’ winemaker and partnered with Carey in 2011. Kobza’s passion in vineyard management is reflected in his desire to see what the more esoteric grape varieties can do in the Monterey County area. In addition, Kobza also works with Ian Brand wines under his own label, Kobza Wines.

The Big Sur Vineyards label has created award winning wines. Proudly receiving double gold for their 2014 Big Sur Red and gold for the 2016 Chardonnay from the San Francisco Chronicle Wine Competition. The winery came from humble beginnings as it was merely a chance taken on the beautiful Central Coast to create delicious wines. What started as small batches and Carey’s kids stomping grapes in the backyard has led to wines that are continuously growing with each vintage. We recommend the Big Sur Red or the Big Sur White wine to experience the passion that has been put into perfecting Big Sur Vineyards wines. Big Sur Vineyards’s tasting room is located in Carmel Valley Village at 1 Del Fino Place, serving six tastes daily Friday through Sunday with all wines from Rosé to white to reds.



## Cheese Corner



### PAIRING WINE & CHEESE

Armed with the right information, you can create amazing wine and cheese pairings on your own. Let’s take a look at some classic wine and cheese pairings and why they work, so that the next time you’re on a wine and cheese getting mission, you’ll have no doubt what to choose!

**Tip #1:** Pair wines and cheeses with equal intensity.

*This tip is the most important takeaway for creating your own pairings. The delicate flavors of Gruyère would be overwhelmed by a big, bold Cabernet Sauvignon, but are perfectly balanced when paired alongside a Pinot Noir.*

**Tip #2:** Bold red wines pair best with aged cheeses

*As cheese ages and loses water-content, it becomes richer in flavor with its increased fat content. These two attributes are ideal for matching bold red wines because the fat content in the cheese counteracts the high-tannins in the wine.*

**Tip #3:** Match super funky cheeses with sweeter wines.

*Sweeter wines like Moscato, Gewürztraminer, Late Harvest desert wines, and Port match wonderfully with stinky, washed-rind, and blue-veined cheeses.*

**Tip #4:** Sparkling wines are incredible with soft, creamy cheeses.

*Sparkling wines have high acidity and carbonation, which offer a palate cleansing effect to creamy, sticky cheeses such as Brie, Muenster, Camembert, Crement, or Epoisses de Bourgogne.*

**Tip #5:** Wines and cheeses from the same place pair well together

*More often than not, you’ll do well to trust the local traditions and match wines and cheeses from the same region together.*

**Tip #6:** When in doubt, get a firm, nutty cheese.

*If there are several wines being served and you’re not sure which cheese to pair, one of the safest bets and most popular choices with all styles of wines is a firm, nutty cheese. A few examples include Swiss, Gruyère, Abbaye de Belloc, Comté Extra, Emmental, and Gouda.*

# Let's *Wine* About it



## CHARDONNAY

Pronunciation:  
SHAR-duh-nay

- One of the world's most popular varietals, most widely planted white grape
- Most planted grape varietal in Monterey County
- Made in a range of styles from sparkling Blanc de Blancs to a rich and often creamy white
- Flavors include apple, pineapple, vanilla, buttered toast
- Aged in oak barrels and stainless steel
- Rich, full in body, dry in style

### 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**

FEBRUARY SELECTIONS		PRICES EXPIRE 04/30/2020	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
	Retro 2017 Cabernet Sauvignon		\$28.00	\$21.00	\$22.40
	Montoya 2017 Chardonnay		\$17.00	\$12.75	\$13.60
	Montoya 2016 Pinot Noir		\$17.00	\$12.75	\$13.60
	Retro 2017 Chardonnay		\$25.00	\$18.75	\$20.00
JANUARY SELECTIONS		PRICES EXPIRE 03/31/2020			
	Big Sur Vineyards 2017 BSV Red		\$30.00	\$22.50	\$24.00
	Noble Vines 2018 152 Pinot Grigio		\$14.00	\$10.50	\$11.20
	Verraco Ridge 2018 Pinot Noir		\$19.00	\$14.25	\$15.20
	Big Sur Vineyards 2017 Chardonnay		\$30.00	\$22.50	\$24.00
DECEMBER SELECTIONS		PRICES EXPIRE 02/29/2020			
	Blue Bird 2016 Red Blend		\$35.00	\$26.25	\$28.00
	Rocklin Ranch 2017 Chardonnay		\$20.00	\$15.00	\$16.00
	Rocklin Ranch 2017 Pinot Noir		\$25.00	\$18.75	\$20.00
	SABER N/V Single Vineyard Brut Rosé		\$29.00	\$21.75	\$23.20
PRIVATE RESERVE CLUB		PRICES EXPIRE 02/29/2020			
	Cima Collina 2017 Heller Merlot/Cabernet Sauvignon		\$46.00	\$34.50	\$36.80
	Scott Family Estate 2017 Arroyo Seco Pinot Noir		\$39.00	\$29.25	\$31.20
	Mesa Del Sol 2014 Syrah		\$38.00	\$28.50	\$30.40

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

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