



#### CINSAULT

Cinsaut (often spelled Cinsault) is a dark-skinned grape variety tradi-tionally used as a blending partner for Grenache, Syrah and Mourvedre as part of the classic Southern Rhone blend. It is fairly unusual to see Cinsaut produced as a varietal wine, except as a rosé, in which it expresses itself as a light, aromatic and refreshing wine. Cinsaut vines have been grown for centuries in southern France, where it is one of the permitted minor grape varieties in the Chateauneuf-du-Pape blend.

Cinsaut brings wines are generally low in tannin and generally used in blends for its perfume. It has much in common with Grenache and at one time was grown for its generous yields. Light red berries are the most commonly associated flavor descriptors.

#### 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.

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ANY OF THE CURRENT OR PREVIOUS CLUB WINES TO RECEIVE 25% OFF 12 BOTTLES OR 20% OFF 6							
FEBRUARY	SELECTIONS	PRICES EXPIRE 04/30/2021	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*		
32	Ranch 32 2018 Cooper's Blend		\$20.00	\$15.00	\$16.00		
THE REAL	Pierce Ranch Vineyards 2019 Verdelho		\$25.00	\$18.75	\$20.00		
HILLINE I	Pierce Ranch Vineyards 2016 Cabernet Sauvignon		\$28.00	\$21.00	\$22.40		
32	Ranch 32 2019 Chardonnay		\$20.00	\$15.00	\$16.00		
JANUARY S	ELECTIONS	PRICES EXPIRE 03/31/2021		_	_		
No.	VDR 2018 Red Blend		\$30.00	\$22.50	\$24.00		
NOBLE VINE	Noble Vines 2018 242 Sauvignon Blanc		\$16.00	\$12.00	\$12.80		
NOELE VINCE	Noble Vines 2018 667 Pinot Noir		\$18.00	\$13.50	\$14.40		
Charles	Chesebro 2018 Albariño		\$22.00	\$16.50	\$17.60		
DECEMBER SELECTIONS PRICES EXPIRE 02/28/2021							
-	Muirwood 2018 Vaquero Reserve Cab	ernet Sauvignon	\$22.00	\$16.50	\$17.60		
5 A 10 5 10	Carys 2019 Sauvignon Blanc		\$20.00	\$15.00	\$16.00		
And the second	Mesa del Sol 2014 Syrah		\$38.00	\$28.50	\$30.40		
1	Muirwood 2018 Zanetta Reserve Char	donnay	\$22.00	\$16.50	\$17.60		
PRIVATE RESERVE CLUB PRICES EXPIRE 02/38/2021							
wrath	Wrath 2016 KW Ranch Syrah		\$36.00	\$27.00	\$28.80		
Kar	Bernardus 2018 Sierra Mar Chardonnay		\$50.00	\$37.50	\$40.00		
	Saber N/V Single Vineyard Brut Ros	ġ	\$29.00	\$21.75	\$23.20		
TO ORDER, CALL TOLL-FREE: 888-646-5446							

**Mix & Match** 

TO ORDER, CALL TOLL-FREE: 888-646-544 \*PRICES LISTED REFLECT PRICE PER BOTTLE. NO OTHER DISCOUNTS APPLY.





**Missing our view?** 

Check out our live

webcam while you sip on

some Monterey Wine.



s we get ready to celebrate Valentine's Day, we wanted to present our top red wine picks for the holiday. As a friendly reminder, we find it extremely valid to spend this day on the couch with a bottle(s) of red wine. These wines can be paired with a Valentine's Day dinner or boxes of chocolate varieties. From Zinfandel to Cabernet Sauvignon, nothing goes better with the day of love than red wine.

First on our list is Joullian's Sias Cuvee Zinfandel. This wine is dark cherry in color with a light garnet rim. It opens with aromas of rose petal (so romantic), raspberry, cola, and licorice. This Zinfandel presents tastes of ripe, fruity, black raspberry and rhubarb flavors with a toasty oak finish. This wine pairs great with a dark or semi-sweet chocolate.

Merlot pairs the best with a rich dark chocolate. Merlot pairs so well because chocolate with a higher cacao content calls for a wine that offers a fuller body, robust aromas, and intense flavors. Robert Mondavi's Rum Barrel-Aged Merlot is a guest favorite at A Taste of Monterey and offers flavors



with the dessert to follow.

#### 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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overlooked until recent years. Monterey County winemakers have rediscovered the area for its suitability and abil-Continued Inside

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# Vine WILL OJOU BE MY Valentine?

that are perfect for a chocolate tasting. This wine opens with aromas of ripe cherry, plum, and cranberry. On the palate, this Merlot offers hints of mocha, brown sugar and English toffee. These bold flavors pair perfectly with the bitterness of a piece of dark chocolate.

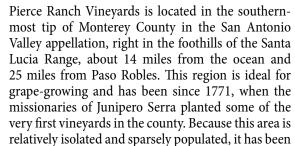
Cabernet Sauvignon is one of the most recognized full-bodied red grape varietals in the world. We recommend Line Shack Reserve Cabernet Sauvignon from our selection. This wine is rich and elegant and has a full, balanced body with medium tannins and a smooth finish. Flavors of black cherry, currants, and plum follow

distinct aromas of mocha, vanilla and leather. These flavors pair well with a hearty meat and vegetable dinner and

We hope you enjoy a day filled with love, whether that be with a person or bottles of wine. Either way, we support you and just want the lovely flavors of Monterey County to accompany you as you celebrate!











### **Monthly Wine Selections**

#### RANCH 32 - 2018 COOPER'S BLEND



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 Ranch 32 first planted vines in 1972 when winegrowing was in its infancy in Monterey County. The specialness of the region was understood, but it would take a few decades for the vineyards to reach their full potential. Ranch 32 is about highlighting the natural characteristics of the terroir and conveying the taste of place.

Cooper's Blend is a harmonious blend of five red varietals. The Petite Sirah brings very dark, purple-edged color and intense dark fruit flavors. The Merlot and Syrah offer bold blackberry and juicy cherry, and the Petit Verdot contributes exotic violet aromas and concentrated fruit. A small amount of Tempranillo adds a subtle spice note. The result is a wine of complexity and

structure, with a layer of flavor. The smooth tannic structure makes this well-balanced wine a natural partner for many varieties of food.

Petite Sirah, Merlot, Syrah, Petit Verdot, Tempranillo	13.5% Alcohol	Cellar Through 2028
Comments:		◊ Great ◊ Good ◊ So-So

#### PIERCE RANCH VINEYARDS - 2019 Verdelho



Pierce Ranch Vineyards is a small, family-owned operation centered in southern Monterey County's San Antonio Valley appellation. We produce limited-run, estate-grown wines with an emphasis on Spanish and Portuguese varieties.

Fermented and aged entirely in stainless steel, the 2019 Verdelho is an approachable and somewhat surprisingly rounded wine, with a soft texture and a seductively aromatic nose. Retaining the fresh, lively flavors and aromas of citrus and quince of the previous vintage, it also presents a richer profile, with notes of ripe apricot, pineapple, and honeysuckle, accompanied by a toasty element reminiscent of a freshly baked brioche.

13.5% Alcohol

100% Verdelho Comments:

Cellar Through 2023  $\Diamond$  Great  $\Diamond$  Good  $\Diamond$  So-So

#### PIERCE RANCH VINEYARDS - 2016 Cabernet Sauvignon (Club Red)



Pierce Ranch vinevards are located in a highland valley at the southernmost tip of Monterey County, just on the border between the small towns of Bradley and Lockwood. Perched in the foothills of the Santa Lucia Range roughly 14 miles from the ocean and some 25 miles from Paso Robles, the Bradley-Lockwood area is a unique region with viticultural roots going back more than two centuries.

With its high elevation, rocky soils, and wide variation in diurnal temperature, the recently declared San Antonio Valley appellation is an area that is proving to produce rich and distinctive Cabernet Sauvignon. Estate grown on their Home

Ranch Vinevard in a mix of calcareous rock and shale-rich loam, the 2016 vintage displays the complex, luxuriant fruit and the restrained tannins that the hallmark of Cabernet from the region. Handcrafted on a limited scale, it was fermented in small lots and aged in French oak for 18 months. Medium bodied and smooth in texture, it features notes of black currant, black cherry, and plum.

100% Cabernet Sauvignon	14.2% Alcohol	Cellar Through 2024
Comments:		\\$ Great \\$ Good \\$ So-So

#### RANCH 32 - 2019 Chardonnay (Club Blanc)



Bright, crisp and balanced, Ranch 32 Chardonnay from the Arroyo Seco AVA highlights the flavorful characteristics derived from this coveted cool-climate appellation. The grapes thrive in the warm afternoon sun while the vines are refreshed daily by the cold winds from the Monterey Bay. The Arroyo Seco appellation begins in a steep narrow gorge at the foot of the Santa Lucia mountain range and then moves east, opening into the warm, fertile soil of the Salinas Valley.

The 2019 Chardonnay delivers fresh aromas of pear, citrus and tropical fruit accented by toasted vanilla bean. Mediumbodied and round on the palate, this wine is concentrated with notes of pineapple and a hint of butterscotch and minerality.

It finishes silky with a touch of lingering sweet oak.

100% Chardonnay Comments:

13.5% Alcohol

Cellar Through 2026 ♦ Great ♦ Good ♦ So-So

#### Cover Article Continued

ity for producing robust and fully mature fruit. In addition, Pierce has discovered that the wines produced are intensely flavored and complex, closely related to those of Paso Robles.

Pierce Ranch is about 30 acres and is divided into three separate parcels. Because of the distinct microclimates, soil types, and topography each parcel offers a different set of characteristics. This allows the vineyard to produce a variety of wines all dependent on the winemakers approach to harvest. Pierce's focus is mostly on Spanish and Portuguese varietals, but they also produce Cabernet Sauvignon, Petite Sirah, and Zinfandel. All these grow extremely well with the climate being warmer in this area than others in the County. This just goes to show how diverse Monterey County is as a growing region.

Pierce's goal is to provide robust yet elegant expressions, not only of the varietal but of the region as well. Pierce Ranch strives to strike the perfect balance between nature and nurture. With a remarkable region and great care for the vineyards, these wines present as both remarkable and full in body and taste.

## The Venerable Varietal Perdelho



is an approachable and rounded wine with a soft texture and aromatic nose. "Retaining the fresh, lively flavors and aromas of citrus and quince of the previous vintage, it also presents a richer profile, with notes of ripe apricot, pineapple, and honeysuckle, accompanied by a toasty element reminiscent of a freshly baked brioche." Yum!

For those of you who are not familiar with Verdelho (ver-dell-ho), this wine is a classic grape variety associated with the wines of Madeira, an island off the coast of Portugal. This grape dates back to the 17th century and is said to be one of the "noble" grapes of Madeira. While it is still grown in Europe, it is now prominent in Australia and seen occasionally in the Americas. It is typically produced as its own varietal, but is also commonly blended with Chardonnay or Semillon. These wines are typically not designed for aging and are best consumed young.

The Verdelho vine produces small bunches of grapes with a high skin to juice ratio. Traditionally a medium-dry wine, with anywhere from 27 to 45 grams of residual sugar per liter. While it offers a bit of sweetness, it typically offers a vibrant acidity and distinctive smoky notes. This wine is best enjoyed with green salads with a bright vinaigrette and any type of seafood. From white fish tacos with cilantro to fresh oysters, it is the ultimate seafood wine. We should point out, Verdelho should not be confused with Verdello, an Italian grape from Umbria, or with Verdejo, the Spanish variety best known in the white wines of Rueda. Don't you just love wine and the vast array of history that is behind it all? You're truly consuming a piece of art. Cheers!



This month, Club Blanc and Club Quattro members, we are pleased to present our members with a varietal that has not been seen in a club shipment in over 20 years. Pierce Ranch Vineyards 2019 Verdelho. As explained in the article above, Pierce Ranch has been able to produce elegant wines that are not very common from the Monterey County region, this varietal being just that. This white wine has been fermented and aged entirely in stainless steel. It





with Wine



#### **DINNER PARTY** WINE

When hosting a dinner party, you probably serve more wines than you would during a normal dinner. Instead of just one wine throughout the meal, you may want to serve a different wine with every course. Many people serve two wines at the table: a white wine with the first course and a red wine with the entrée.

Because you want every wine to taste even better than the one before it — besides blending perfectly with the food you're serving — you should give some thought to the sequence in which the wines will be served. The classic dinner party wine guidelines are as follows:

- White wine before red wine
- Light wine before heavy wine
- Dry wine before sweet wine
- Simple wine before complex, richly flavored wine