

Let's *Wine*
About it



TEMPRANILLO

Spanish Tempranillo delivers contrasting flavors of leather and cherries. The finer the wine, the more balance there is between earth and fruit. The finish is typically smooth and lingers with the taste of tannin on both sides of your mouth. Tempranillo wines from New World regions, including Argentina, Mexico, and the United States, generally offer more fruit flavors like cherry and tomato-sauce, followed by chunky tannins and less earthy notes. Tempranillo can be characterized as either a medium- to full-bodied, with red fruit characteristics. If you've never tried Tempranillo before, you may find it has a similar taste profile to both Sangiovese and Cabernet Sauvignon.

Tempranillo does taste full-bodied from good vintages with the addition of new-oak aging. However, it has thinner skins and larger grapes than Syrah so when you look at it in a glass, it appears more translucent. Because of the style of traditional oak aging in Spain, Tempranillo often has a ruddy-orange hue. While the flavor is big, the texture is usually not oily or thick.

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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|--|--------------------------|----------------|---------------------------|--------------------------|
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| Ranch 32 2019 Cooper's Blend | | \$20.00 | \$15.00 | \$16.00 |
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Aromas & Bouquet

UNDERSTANDING THE DIFFERENCE

When you're wine tasting, you undoubtedly hear the terms aroma and bouquet tossed around. You've perhaps even considered them to be one in the same, as they are used so interchangeably. And, while they are indeed related, there is a distinct difference between the two.

Before we address this difference, let's briefly review a couple of overarching topics. First off, why does wine have such unique scents to begin with? The answer to this question is rooted in biology: it's believed that aromatic compounds are tools that aide in a vine's survival by attracting insects to assist in pollination and birds and other animals to eat the berries and disperse seeds.

This same trick seems to have attracted Homosapiens as well! Our sense of smell and detection of aromas when we drink wine is in fact how we taste wine; the flavors each of us recognize and individually distinguish determines if we are particularly fond of a specific wine or not. All of those flavors you detect in a wine, whether it be fruity, floral, earthy, woody, herbal, vegetal or mineral qualities are all perceived through what we detect with our combined olfactory senses.

And, yes, every individual's sense of smell and palate differs, and each of us may explain a similar flavor differently. This explains why two people sampling the same wine may describe aromas they perceive differently.

Wine aromas can be broken down into three main categories: primary, secondary and tertiary aromas. Primary aromas are associated with a specific grape varietal used to produce a wine, often called "varietal aromas." Secondary aromas are developed during the process of pre-fermentation and fermentation and are referred to as "vinous aromas." Lastly, tertiary aromas develop during the post-fermentation phase in the wine-making process when the wine is maturing either in a barrel or later in a bottle.

In official wine terminology, the primary and secondary aromas are really the only actual "aromas," and tertiary aromas are actually considered to be a wine's "bouquet." So, an easy way to think of it is that aromas are associated with the wine before its aged or bottled. Any scents/flavors acquired after that due to changes in the wine's chemistry, imparted scents from aging material (e.g. oak barrels) are all part of a wine's bouquet. The process of the wine aging first in barrels and then later in bottles is in fact blending aromas to make new aromas, and this is also casually referred to at times as creating a wine's "perfume."

Of course, this explains why a premium wine that has been allowed to sufficiently age will offer a complex bouquet and a young, immature wine will be lacking in bouquet. Developing a bouquet takes time and is an evolution; this explains why you've heard that a bottle of wine will never taste precisely



February Referrals



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Continued Inside

Monthly Wine Selections

MISSION TRAIL VINEYARDS - 2018 *Petite Sirah*



Fruit for this wine was sourced from a small vineyard in the San Antonio Valley. Bordered to the east by Salinas Valley and the Santa Lucia Mountains to the west, this unique valley has a climate much like Paso Robles. With its deep color, firm tannins and bold flavors, there is nothing petite about Petite Sirah (other than its smaller berry size). This varietal is also known as Durif in the Rhône region of France. It was imported in to California as Petite Sirah in the 1880s. It also was once the most planted red varietal in Monterey County 100 years later. This varietal thrives in warm climates and blends well with other varietals like Zinfandel and Syrah.

This wine has a deep dark color. As it breathes it will yield fragrant black currant, black cherry and cola notes. It's soft and rounded on the palate. Its blackberry, cocoa and pepper flavors are blanketed in silky tannins.

91% Petite Sirah 9% Syrah

14.7% Alcohol

Cellar Through 2026

Comments: _____ ◇ Great ◇ Good ◇ So-So

GIFFT - 2019 *Pinot Noir Rosé*



GIFFT Wines is a partnership between Kathie Lee Gifford and Scheid Family Wines. The wines are 100% Estate Grown from Scheid's vineyards in Monterey County, California. Founded in 1972, Scheid Family Wines is a family-owned company with ten estate vineyards located along a 70-mile spread of the Salinas Valley. Kathie Lee Gifford was the co-host of the fourth hour of NBC's "Today" and a well-known wine lover. Introduced through a mutual acquaintance, Kathie and the Scheid's hit it off and decided to form a partnership to craft GIFFT wines.

The Pinot Noir Rosé is a dry and crisp wine that has distinctive notes of berries, rose petal and fresh stone fruits. The refreshing finish of this wine makes it the perfect choice for parties since it pairs beautifully with any food and the bright flavor appeals to every palate.

100% Pinot Noir

12.5% Alcohol

Cellar Through 2023

Comments: _____ ◇ Great ◇ Good ◇ So-So

RANCH 32 - 2019 *Cooper's Blend* (Club Red)



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 they first planted vines back in 1972. Ranch 32 is about highlighting the natural characteristics of the terroir and conveying the taste of the place. Each vintage, they produce small lots of wine from these sustainably farmed estate vineyards that represent the best of the appellation.

The varieties in the Cooper's Blend, each contribute unique flavors and characteristics to the final wine. The Petite Sirah brings very dark, purple-edged color and intense black fruit flavors. The Merlot and Syrah offer bold blueberry and juicy cherry and the Petit Verdot contributes exotic violet aromas and concentrated structure. The Tempranillo adds a subtle spice, while a small amount of select other varietals bring heightened fruit aromatics to the blend. The

result is a wine of complexity and structure, with layer upon layer of flavor. The gentle tannins make this well-balanced wine a natural partner for a wide range of foods.

Petite Sirah, Merlot, Syrah, Petit Verdot, Tempranillo

13.5% Alcohol

Cellar Through 2030

Comments: _____ ◇ Great ◇ Good ◇ So-So

KORi - 2020 *Sauvignon Blanc* (Club Blanc)



KORi Wines is the partnership between Santa Lucia Highlands grape/citrus grower Kirk Williams & his step-daughter Kori Violini. Kirk planted the first vines in 1998, in 2007 they launched the initial KORi Wines Pinot Noir from the KW Ranch Vineyard and Sabrine Rodems has been winemaker since 2010. In 2018, with much enthusiasm, they began the endeavor to open a tasting room in Carmel-by-the-Sea and offer a full assortment of wines including Sauvignon Blanc, Syrah, rosé, Cabernet Sauvignon, sparkling blanc de blancs and of course, Pinot Noir. The KW Ranch is perfectly situated in the heart of the S.L.H., surrounded by many well-known estates, including Garys' Vineyard, Sleepy Hollow, and Rosella's.

A personal favorite varietal of Kori's, grapes sourced from esteemed Griva Vineyard in Arroyo Seco. Guava. Lychee.

Melon. Lemon Cream.

100% Sauvignon Blanc

13.0% Alcohol

Cellar Through 2024

Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued



the same as one identical to it if you open them at different times. We do not mean to say that a wine is boring while it is young. In fact, during the fermentation process and immediately afterward at the start of its creation, a wine's overall aromas change more rapidly than at any other point during its existence.

While we're talking tasting wine, let's mention that wine served at warmer temperatures will offer more detectable aromas than wine that's served cooler. And, that person at the wine bar that loves to over-exaggerate their wine-swirling by claiming that they want to "get some air into the wine" to open it up? Well...they are actually not wrong at all, even if they are

perhaps a little over-zealous. Aerating a wine will certainly do good things to it, and don't be at all afraid to use your decanters at home that are patiently awaiting your attention.

Professional wine-tasters will often smell a wine before they swirl and then sniff again, as some subtle aromas can be overwhelmed with rapid aeration. And, it's actually recommended to take a few quick sniffs rather than one prolonged one, as your olfactory senses will be more likely to pick up differing scents in this manner.

So, what are typical primary and secondary aromas that we notice in certain wines? There is grassiness and herbs in Cabernet Sauvignon and Sauvignon Blanc. Floral aromas are often associated with Riesling and Gewürztraminer. Berries are commonly detected in many red wine varietals; black pepper/spice is also a primary aroma in some. Citrus elements are common in many white wines.

Typical tertiary aromas, which we now know to refer to as "bouquet characteristics" as they develop in the post-fermentation process, include: mushroom, caramel, coffee, leather, smoke, prune, toast, roasted nuts, smoke, butter, chocolate and cedar. A few aromas included on this list are direct results of a wine's contact with oak during the aging process prior to bottling. Can you guess which ones?

We would be remiss to not also address another term that is often lumped together with any discussion of aromas that is not so pleasant to our sense of smell and taste. This would be the subject of odors, which are scents perceived as unpleasant and can also indicate a fault in a wine. Vegetal aromas were previously mentioned, whose presence in a wine's presentation do not overtly signal a fault, but too much veggie in a wine is rarely perceived as beneficial, very rarely.

You'll often hear a winemaker say that while they have a vintage bottled, they are holding off on releasing it as long as they can. For those eager to try their new exciting-sounding wine, it may at first be confusing to hear that a winemaker doesn't want their wine to be sampled just yet. However, keep in mind that the winemaker is only trying to safeguard their work- they want their wine to be given a chance to develop as much as possible before being opened.

As mentioned earlier, unless they are of spectacular quality, young wines will lack in bouquet. Mass produced wines are not intended to offer endearing bouquets and are designed to be enjoyed for what they are; not having this element present in a wine envisioned to offer a flourishing bouquet is a grave injustice! A winemaker, after all, is a bit of an artist who wants their best work on display.

-Bryce Ternet

(Bryce Ternet is a contributing editor and is the author of three books. See www.facebook.com/pages/M-Bryce-Ternet for more.)

Entertain with Wine



VALENTINE WINES

Planning a romantic dinner in for your partner this Valentine's Day?

Well, stop what you're doing! Because whatever you are planning will NEED wine.

Are you planning that classic Valentine's Day seafood dinner? Because really, what screams romance more than lobster and scallops and BUTTER? Or maybe you're going a completely different route and you've planned a cozy movie night in (Valentine's snuggles, am-i-right?). Buttered popcorn it is! Either option pairs well with a Chardonnay! Something about rich, buttery foods make Chardonnay taste great

The seductress of the red wine world - a nice Pinot Noir is sure to impress this Valentine's Day. Pinot Noir is a gentle wine that pairs great with light foods like risotto or appetizers. Try it with your charcuterie board - Pinot Noir pairs great with meats and cheeses, peppered goat cheese in particular. It also pairs great with pasta. Think Lady and the Tramp style spaghetti with red wine (in a red wine glass, not a dog bowl).

Let's be honest. Sparkling wine SEEMS fancy, but it's not just for weddings and New Year's Eve anymore. Bubbles are the best way to celebrate! There's something that happens to us when we drink bubbles. It puts you in a fun and happy mood and it pairs well with pretty much anything. Some specific foods that pair great with bubbles are: fresh oysters, bleu cheese, shellfish and scallops. It's another great wine to pair with a seafood date night!