

Tasting Monterey

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

COMING EVENTS

Friday
March 28, 2014
Last Fridays Wine Bar
 A Taste of Monterey
 Cannery Row
 6:00pm-8:00pm*
 Join us every Friday
 evening from 6pm 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 tastings after
 6:00pm

MARCH REFERRALS



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



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CARMEL-BY-THE-SEA's Newest Artisans

Have you heard about the new hot wine tasting locale on California's Central Coast? It's not in San Luis Obispo, Santa Barbara or Santa Cruz County. It's right here in Monterey County. We expect Cannery Row to continue offering excellent Monterey County wine tasting venues (of course!!!). And, we predict other areas in our County, such as River Road, will expand in the near future - the new "it" tasting place to be is Carmel. And, we're not talking about the also currently popular Carmel Valley.

We're talking about the Carmel on the coast; the quaint, picturesque village in a forest with the ocean on one side and coastal mountains on the other. We're talking about the place which used to have Dirty Harry as its mayor (who's really not "dirty" at all). We're talking about a place with no street addresses, mailboxes, streetlamps or sidewalks. A place where wearing high-heels once required, a permit and where there are a lot of random dog food bowls at shop entrances. We're talking about Carmel-by-the-Sea.



First let's clarify something. People, visitors and locals alike (yes...admit it), often confuse our "Carmel" locations here in the Monterey Peninsula area. Carmel-by-the-Sea, often shortened to Carmel, is a one-square mile incorporated city on the tip of the Peninsula, just south of the world-renowned golf courses of Pebble Beach (which is not a city itself, by the way). The city, despite the potential initial appearance of a visitor-serving commercial area, is primarily a residential place, and this has been a goal from its founding.

But, people often refer to the greater area surrounding this square mile generally as Carmel, which, ad-

mittedly does make sense as the vicinity west of Route 1 between Pebble Beach and the Carmel Lagoon does appear very similar to within Carmel city limits (although...hint, hint: these homes outside the City limits have street addresses). Other distinct "Carmels" include Carmel Valley and Carmel Highlands.

Now that we're settled on geography, let's get back to the city itself. Founded in 1902, it was officially incorporated in 1916. From its earliest days, Carmel has been known for its devotion to the arts. Poets, writers, dramatists, architects, movie stars, sculptors, and painters alike have all walked its linear tree-lined streets and found inspiration in its unique setting. And while art galleries still abound, winemakers appear to be the new artists du jour these days with wine tasting rooms sprouting like spring bud break time in the vineyards.

Wine tasting in Carmel officially began in 2004 with Jack Galante establishing the city's first wine tasting room for his winery, Galante Vineyards. Wine tasting didn't exactly explode onto the scene after Jack started things off. In fact, for a long time Galante Vineyards had few, if any, tasting room colleagues in Carmel. Within the last decade, Monterey County witnessed areas such as Cannery Row, and then Carmel Valley, experience significant increases in wine tasting venues. During this time, Carmel stood by...perhaps waiting for the right moment to make its grand stage entrance.



Carmel-by-the-Sea Tasting Rooms

- | | | |
|--------------------------------|-------------------------|--------------------|
| 1. Albatross Ridge Vineyard | 6. Galante Vineyards | 12. Tris Carmel |
| 2. Blair Estate Artisan Wines/ | 7. Marzese Cellars | 13. Vito Napoli |
| Shale Canyon Wines | 8. Nielsen Bros. Market | 14. Wrath Wines |
| 3. Caraccioli Cellars | 9. Scheid Vineyards | 15. Visitor Center |
| 4. De Tierra Vineyards | 10. Sherris Vineyards | |
| 5. Figue Cellars | 11. The Cheese Shop | |
- Purchase Wine (Walk by the Sea) Admitted Here

Continued Inside

MONTHLY WINE SELECTIONS

MUIRWOOD - 2011 *Vaquero Reserve Cabernet Sauvignon*



Only the best lots displaying exceptional qualities go into Muirwood's reserve selections. Muirwood then ages the wine in the finest French and American oak barrels for 18 months. Produced from the Vaquero Vineyard on the Wiley Ranch, the Muirwood Reserve Cabernet Sauvignon showcases aromas and flavors of chocolate, mint and vanilla. Ripe, supple tannins extend through the finish.

100% Cabernet Sauvignon

13.5% Alcohol

Cellar Through 2019

Comments: _____ ◇ Great ◇ Good ◇ So-So

JOYCE - 2012 *Stele Chardonnay*



The grapes for this wine were handpicked in cool early morning hours to preserve the fruit's integrity. Upon arrival at the Joyce winery, the grapes were gently whole cluster pressed using extremely slow press cycles which extracted maximum flavor. After pressing, the wine rested in cool stainless steel vessels until yeast inoculation. Using specific yeast, designed to ferment in a cold climate, the wine was drawn out through a very long cold primary fermentation in order to achieve flavor intensity. Once primary fermentation was complete, the wine was arrested and inhibited from moving into a secondary malolactic fermentation, thus preserving the natural acidity and bright fruit flavors.

In the glass, the 2012 Joyce Stele Chardonnay displays tropical fruit, citrus zest and white flowers. It is a dry white wine with bright acidity and mineral characteristics.

100% Chardonnay

13.9% Alcohol

Cellar Through 2015

Comments: _____ ◇ Great ◇ Good ◇ So-So

SCHEID - 2010 *Triple Layer Red* (Club Red)



Scheid's Triple Layer Red – comprised of equal parts Grenache, Syrah and Mourvèdre – is a traditional Rhône blend. Monterey County is ideal for Rhône varietals, which need a long growing season to reach an ideal ripeness-to-acid balance. They are sun lovers but if the warm days are not tempered, the result is a flabby, low-in-flavor wine. To grow top quality Rhône grapes, a very key ingredient is the howling wind, known in France as le mistral. In the Salinas Valley, it is known as 1 pm. Although each tier of the Triple Layer Red is quite delicious and wonderful all on its own, blending the lively trio, known in some parts as GSM, takes it to a different level of complexity.

Featuring the bright, ripe raspberry fruit of Grenache, the jamminess and lushness of Syrah, and the subtle spiciness and earthiness of Mourvèdre, this captivating blend is a triple layer of delightful flavors.

33.3% Grenache, 33.3% Syrah and 33.3% Mourvèdre

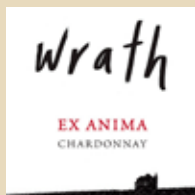
368 Cases Produced

13.4% Alcohol

Cellar Through 2017

Comments: _____ ◇ Great ◇ Good ◇ So-So

WRATH - 2012 *Ex Anima Chardonnay* (Club Blanc)



Wrath's 2012 Ex Anima Chardonnay comes from the original old-vine, own-rooted Clone 4 planted on Wrath's estate vineyard. Fermented and rested, on the lees, for 4 months in stainless steel. Free from the trappings of new oak, it examines the true character of the grape. Aromas of citrus, pineapple, and guava combine to add a subtle tropical note to the nose. The palate counters with bright stone fruit, bracing, firm acidity, and a crushed-stone mineral finish. Fresh and bright with citrus and tropical notes, steel tank aging fermentation and aging preserves the unmanipulated inner character of these outstanding grapes.

100% Chardonnay

14.2% Alcohol

Cellar Through 2015

Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued



Well, if Carmel was truly waiting for a stage call, it started within the last few years- and it started in a BIG way. Ten years after Galante Vineyards first opened its doors, there are now about 20 different wine tasting venues in Carmel-by-the-Sea, existing or planned. New wine tasting rooms are opening at an impressive pace. In fact, Dawn Galante has continued her husband's Carmel tradition by being the most newly-opened room for her winery, Dawn's Dream.

Not far behind Dawn, Paraiso Vineyards recently obtained a use permit to open a tasting room. And, we've heard from those in-the-know, that other wineries including Tudor and Otter Cove

are investigating their own wine tasting opportunities.

And, that brings up another great point about wine tasting in Carmel. Nearly all of the tasting rooms are hosted by Monterey County wineries. In addition to those already mentioned, Scheid, Wrath, Silvestri, Manzoni, De Tierra, Figge, and, some other newer County players such as Caraccioli Cellars, Albatross Ridge, Blair Estate, and Shale Canyon all have tasting rooms in Carmel.

It's time to revisit Carmel-by-the-Sea soon, whether you are a local or just back for a visit. There's plenty to keep you busy as you stroll through Carmel on your outing. Mix in a few art galleries, a cheese tasting, a chic clothing boutique, and a leisurely lunch at one of Carmel's countless outstanding restaurants. City policy keeps the tasting rooms somewhat spread out, which affords lots of opportunity to explore the small side streets and hidden courtyards of Carmel.

Top a day off with a stroll along Scenic Avenue by an eclectic mix of impressive houses, admiring the backdrop of Point Lobos and peaks of the coastal range to the south, and the extending green finger of the Monterey Peninsula highlighting a few fairways of the Pebble Beach golf course to the north. Oh, and the gorgeous gentle crescent of Carmel Bay and its white sandy beach to the west aren't so bad either.

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

RECIPE

Apple & Prosciutto Sandwiches

INGREDIENTS

1/4 cup	olive oil
1/2 cup	chopped walnuts
2 tablespoons	grated Parmesan cheese
2 tablespoons	minced fresh rosemary
1 loaf (12 ounces)	focaccia bread
8	thin slices prosciutto
1	medium apple, sliced
6 ounces	Brie cheese, rind removed and sliced

DIRECTIONS

In a blender, combine the oil, walnuts, cheese and rosemary; cover and process until blended and nuts are finely chopped. With a bread knife, split focaccia into two horizontal layers. Spread rosemary mixture over cut sides of bread.

On bottom of bread, layer the prosciutto, apple and Brie; replace bread top. Cut into quarters.

Cook on an indoor grill for 2-3 minutes or until bread is browned and cheese is melted. To serve, cut each wedge in half. Yield: 8 servings



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Asparagus Wrapped in Goat Cheese and Prosciutto

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WE NEED YOUR HELP!

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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.

PLEASE SEND QUESTIONS OR COMMENTS TO:

A Taste of Monterey
Attn: Elaine Hewett
700 Cannery Row, Ste. KK
Monterey, CA 93940
(888) 646-5446 ext. 13
club@tastemonterey.com

CLUB SAVINGS

Remember, as a Club Member, you receive a 15% discount on all purchases (20% for Quattro and Cellar members) and a weekly complimentary tasting.

NEWSLETTER STAFF












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	Joyce 2012 Joyce Steele Chardonnay	\$19.00	\$14.25	\$15.20
	Scheid 2010 Triple Layer Red	\$26.00	\$19.50	\$20.80
	Wrath 2012 Ex Anima Chardonnay	\$19.00	\$14.25	\$15.20
FEBRUARY SELECTIONS		PRICES EXPIRE 04/30/2014		
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	Marin's 2012 Viognier	\$20.00	\$15.00	\$16.00
	Marin's 2011 Syrah	\$20.00	\$15.00	\$16.00
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JANUARY SELECTIONS		PRICES EXPIRE 03/31/2014		
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