

# Tasting Monterey

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

**COMING EVENTS**

**Last Fridays Wine Bar**

March 27  
5:00pm-8:00pm\*  
Join us Friday evening from 5pm 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 member 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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## Old World vs. New World wine



You've heard wines described as Old World and New World, but these terms are often misused and misunderstood. As with most things in the wine-world, the ultimate decision on which wine each prefers is based on individual preferences. To make the issue a little more confusing, the terms can actually refer to both geographical and stylistic differences.

As for geography, Old versus New World is fairly basic, with Old World referring to Europe and New World referring to everywhere else. Historical aspects of this are that the Romans are credited with perfecting wine-making techniques and with their conquests throughout Europe and the Mediterranean, they took their vines and wine know-how. We see evidence today of this having taken root by how many countries in this part of the world still produce wine.

Fast forward a dozen centuries. As European nations began exploring and colonizing the world, they did as the Romans had done before them, taking their vines and wine know-how with them across the globe. From these conquests, the great wine regions of the world outside of Europe sprouted in places like North and South America, Australia & New Zealand, and South Africa. Thus, geographically-speaking, these became the New World wine regions.

That's one way to think of Old vs. New World wines. However, it is only part of the equation, as there are a couple more ways to think of it. Another Old and New World wine factor, and likely the most common usage of the terms you will encounter, concerns the style of wines.

Old World style wines are traditionally more "terroir" focused and structure driven. New World style wines are traditionally more "fruit" focused and varietal driven. New World wines will often be more fruit-forward (i.e. fruity) and higher in alcohol content compared to drier and more subtle Old World style wines.

A good example of this would be to match a typical California Cabernet Sauvignon with a French Cabernet. Typically, you would expect the California Cab to be bigger, fruitier, fuller, and richer. Through growing and wine making techniques, these wines showcase the full body of the varietal, regardless of where the fruit is specifically grown.

In our comparison, the French Cab will be more subtle, more food friendly, even bodied, less oaky, and better suited for aging. To be fair, geography can play a role. In general, California's wine growing regions have hotter and longer growing seasons than those in France, which can lead to more aromatic grapes and higher alcohol content.

And while it is true that New World style wines tend to mostly be produced in the geographical New World wine countries, it is not necessarily always the case. Both styles of wines are made in each of the regional areas.

The terminology is frequently misused, as broad assumptions are made which can turn out to be fruitlessly incorrect. For example, it would be valid to expect the Cabernet Sauvignon examples from California and France to compare as previously described, but that does not mean it will always be true. Some of California's most famous and world-renowned Cabernet wines are actually made in an Old World style. And France's famous Bordeaux region is presently experienc-



*Continued Inside*

# MONTHLY WINE SELECTIONS

## LINE SHACK - 2012 Merlot



Line Shack wines exemplify careful selection of grapes from prized vineyards in Monterey and Napa Valley. They crush and ferment the lots separately and then choose the best for the final blends. These Small Lot Reserve wines proudly display their impressive pedigree while offering a reliable, everyday treat for the discerning wine drinker.

Line Shack Monterey Merlot offers elegant aromas of ripe blackberry, cherry, cinnamon spice and white pepper with a touch of mint. The palate is rich and full with concentrated layers of black cherry, plum, cocoa and vanilla which lead to an elegant, long finish. Enjoy Line Shack Merlot paired with rosemary grilled lamb chops, roast chicken, pasta Bolognese and semi-hard cheeses like Gouda and Gruyère.

100% Merlot

14.5% Alcohol

Cellar Through 2017

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

## CHESEBRO - 2010 Chardonnay



The grapes for this wine were hand harvested and whole cluster pressed and then the juice was settled overnight to remove excess solids. Fermentation was done in all older neutral oak barrels. The wines was aged on it's lees for 10 months with a monthly stirring to enhance the mouthfeel before bottling.

This Chardonnay delivers a broad range of aromas that include dried apples, ripe pears and peaches, honey, lanolin, lime oil and sage. Not your typical California Chardonnay, this one exhibits an unctuous texture that does not come from oak, but from the fruit itself. It's like rumpled linen with flavors of butterscotch and lemon pith, and white figs stuffed with goat cheese and toasted pistachios.

Chardonnay like this tends to gracefully age with a tendency towards flavors that recall a creamy, dreamy apple tart drizzled with honey the longer it ages. This wine is no exception. Right now, it's a gem with a baked brie topped with apricot jam and apple butter, or a crostini with goat cheese, fig compote, hazelnuts and golden raisins.

100% Chardonnay

405 Cases Produced

14.1% Alcohol

Cellar Through 2015

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

## BERNARDUS - 2010 SLH PINOT NOIR (Club Red)



Bernardus' Santa Lucia Highlands Pinot Noir is a blend of Pinots from some of SLH's best vineyards. It amply demonstrates all the characteristics that have made this wine region world famous for its Pinot Noirs. The Santa Lucia Highlands have long been a focus for Bernardus as they recognized early on the phenomenal potential of these great vineyards. They have been producing small vineyard-designate bottlings from several of their favorites for many years. Recently, they have increased their vineyard selections and felt the time was right to bottle their Santa Lucia Highlands Pinot Noir.

In the glass, the robe is a deeply-colored crimson and crystal clear. The aromas show the classic SLH scents of cherry and plum, along with subtle spicy oak notes. The palate is beautifully focused, exhibiting ripe red fruit flavors with hints of cinnamon, cloves and licorice. The finish is soft, yet intense and lingers long after the wine has been swallowed.

100% Pinot Noir

2,907 Cases Produced

14.4% Alcohol

Cellar Through 2015

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

## LINE SHACK - 2013 Chardonnay (Club Blanc)



In the old West, before the days of ATVs and Helicopters, when Cowboys still worked cattle a horse back, the term "Line Shack" referred to a small cabin built on the open range where cowboys could take shelter from nature's wrath while working away from their home ranch.

Line Shack Winery is proud to offer superb quality wines at exceptional values for your enjoyment. They would like to thank you for your interest in their wines. Enjoy and remember there's a little bit of Cowboy in all of us.

Refreshingly crisp flavors and aromas of citrus, pear, kiwi and pineapple followed by delicate undertones of honey and toasty oak on the finish. 20% malolactic fermentation. 100% Chardonnay. Stainless steel fermented, barrel aged in 10% new French oak for 9 months.

100% Chardonnay

14.2% Alcohol

Cellar Through 2016

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



## Cover Article Continued

ing growing popularity of more varietal and fruit-forward Cabernet wines. So don't get caught in a trap of automatically labeling a wine by its place of origin.

Yet another comparison between Old and New World wines is that in the Old World countries (France, Spain, Italy, etc.) growing and wine making regulations are much more stringent. These regulations limit the amount and types of grapes which can be grown in specific locations and may also restrict winemaking techniques.

This "sense of place," so traditionally protected in Old World countries, is reflected on their wine labels, which do not list a varietal by name and instead just list the growing region. Example: instead of a label for a wine from the Bordeaux area of France having Cabernet Sauvignon on the label, it will just have Pauillac identified as the growing region. This indicator alone identifies the wine being primarily a Cabernet Sauvignon wine.

So while there are imbedded traditional characteristics of wines from around the world, try to keep an open mind as there's always a chance you'll be surprised. Twenty years ago, California Chardonnay characteristics were for wines to be overly buttery and/or oaky. Nowadays, the trend in California is to showcase the varietal's fruitier characteristics with cleaner, crisper wines with little to no detectable oak. It just so happens that this has been the preferred way to make Chardonnay wines in France for centuries.

**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.



## VISITING Varietals



## GEWÜRZTRAMINER

**Pronunciation:** ga-VERTZ-trah-mee-ner

**Definition:** A white grape grown predominantly in France, Germany, the U.S., Australia and New Zealand, where the climate leans to the cooler side and the flavors have an opportunity to concentrate.

**Flavor Profile:** Gewürztraminer can be made in dry or sweet varieties and are generally best if enjoyed sooner rather than later post-bottling. Flavors qualities include: honey, pumpkin spice, cinnamon, apricot, pear, and rose.

**Food Pairing:** These wines tend to pair well with Asian dishes or zesty-flavored fare like BBQ or chicken wings. The flavor and aromas often include rose, pear, citrus, spice and mineral.

## RECIPE

## Corned Beef and Cabbage

## Ingredients

1	corned beef brisket with spice packet (1 pound)
1 medium	onion, sliced
4 cups	water
1/2 cup	unsweetened apple juice
2 tablespoons	brown sugar
1 teaspoon	finely grated orange peel
1 teaspoon	prepared mustard
1/8 teaspoon	ground cloves
1/2 small	head cabbage
4 medium	carrots, cut into 3-inch pieces

## Directions

Place brisket and contents of spice packet in a large saucepan. Add onion, water and apple juice. Bring to a boil. Reduce heat; cover and simmer for 1-1/2 to 2 hours or until meat is tender.

Transfer brisket to an 11-in. x 7-in. baking dish coated with cooking spray; reserve cooking liquid. Combine the brown sugar, orange peel, mustard and cloves; rub over meat. Bake, uncovered, at 350° for 15 minutes.

Meanwhile, cut cabbage into four wedges, leaving a portion of the core attached to each wedge. Add cabbage and carrots to cooking liquid. Bring to a boil. Reduce heat; cover and simmer for 15-20 minutes or until tender. Thinly slice corned beef; serve with vegetables. Yield: 2 servings.



## 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

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.

CHEESE

Varietals



**BURRATA**

**Definition:** Burrata is a fresh Italian cheese made from mozzarella and cream. The outer shell is solid mozzarella, while the inside contains both mozzarella and cream, giving it an unusual, soft texture. It is also defined by some sources as an outer shell of mozzarella filled with butter or a mixture of butter and sugar. It is usually served fresh and at room temperature. The name "burrata" means "battered" in Italian.

Burrata starts out much like mozzarella and many other cheeses, with rennet used to curdle the warm milk. But then, unlike other cheeses, fresh mozzarella curds are plunged into hot whey or lightly salted water, kneaded, and pulled to develop the familiar stretchy strings (pasta filata), then shaped in whatever form is desired.

When making burrata, the still-hot cheese is formed into a pouch, which is then filled with scraps of leftover mozzarella and topped off with fresh cream before closing. The finished burrata is traditionally wrapped in the leaves of asphodel, tied to form a little brioche-like topknot, and moistened with a little whey. The asphodel leaves should still be green when the cheese is served to indicate the cheese's freshness.[3] More recently, the cheese is often sold in a plastic bag or container



**On Our Menu:** Di Stefano - Burrata

The family owned Di Stefano dairy is based in Southern California. On the plate this pure, sweet fresh cheese resembles nothing more than a ball of cow's milk mozzarella with a topknot. Once the cheese has been cut open the soft and creamy center slowly runs onto the plate. A luscious filling of stracciatella blended with Italian style panna is encased in a sheet of fresh mozzarella. Like jewels in a drawstring pouch—a little ball with a big surprise inside—delicate, delicious and very decadent!"

**MIX & MATCH**

ANY OF THE CURRENT OR PREVIOUS CLUB WINES TO RECEIVE 25% OFF 12 BOTTLES OR 20% OFF 6

MARCH SELECTIONS	PRICES EXPIRE 5/31/2015	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
 Line Shack 2012 Merlot		\$18.00	\$13.50	\$14.40
 Chesebro 2010 Chardonnay		\$19.00	\$14.25	\$15.20
 Bernardus 2010 SLH Pinot Noir		\$35.00	\$26.25	\$28.00
 Line Shack 2013 Chardonnay		\$18.00	\$13.50	\$14.40
FEBRUARY SELECTIONS	PRICES EXPIRE 4/30/2015			
 Indigené 2009 Philanthropist		\$21.00	\$15.75	\$16.80
 District 7 2013 Sauvignon Blanc		\$16.00	\$12.00	\$12.80
 District 7 2012 Cabernet Sauvignon		\$20.00	\$15.00	\$16.00
 Marin's Vineyard 2013 "Sweetheart" Viognier		\$20.00	\$15.00	\$16.00
JANUARY SELECTIONS	PRICES EXPIRE 3/31/2015			
 Montoya 2013 Merlot		\$16.00	\$12.00	\$12.80
 Cima Colina 2012 Chalone Pinot Blanc		\$24.00	\$18.00	\$19.20
 Silvestri 2009 "Rising Tide" Pinot Noir		\$32.00	\$24.00	\$25.60
 Nobel Vines 2013 446 Chardonnay		\$14.00	\$10.50	\$11.20
PRIVATE RESERVE CLUB	PRICES EXPIRE 2/28/2015			
 Scott 2013 Chardonnay		\$26.00	\$19.50	\$20.80
 Faité 2010 Pinot Noir		\$50.00	\$37.50	\$40.00
 Boete 2007 Reserve Cabernet Sauvignon		\$50.00	\$37.50	\$40.00

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

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