

# 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  
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Food service begins at  
11:30am daily

\*No new member tastings  
after 6pm

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## LOSS OF A MONTEREY COUNTY WINE FOUNDING FATHER - *Richard Smith*



I met Rich Smith about eight years ago. I was pouring wine behind our tasting bar when a couple walked up and began talking to me. I was immediately struck with the genuine interest the gentleman showed in me, and his warming smile was comforting. Only later did I realize I was talking with one of the founding fathers of the Monterey County wine industry. And now, with his recent passing, I'm not at all surprised to hear of all the similar impressions of Rich shared by all who had the good fortune to meet him.

For those who do not recognize his name, Rich is a legend of the Monterey County wine industry. Sure, we've been growing wine grapes in Monterey County for some time, the first vines were planted by Spanish missionaries.

And in the mid-20th century, Monterey County became a popular destination to grow grapes for mass production wines. But it wasn't really until the 1970s that the County's potential to be something more started to become realized. That realization continues to this day, thanks in many ways to a few Monterey County wine industry pioneers, including Rich Smith.

Rich and his wife Claudia first moved to Monterey County in the early 70s and began growing wine grapes. What was originally intended to be a short-term job turned into a lifetime pursuit. Did Rich realize he was not only securing his own legacy, but that of Monterey County as a premiere wine region, when he planted his first vines on the slopes of what is now the Santa Lucia Highlands? Even if he did not fully realize the potential initially, he surely did later.

Along with Nicky Hahn, (yes, that Hahn name should look familiar to those familiar with Monterey County wines), Rich was behind the movement to establish the Santa Lucia Highlands as its own distinct wine grape growing region (AVA) in the early 1990s. Rich was such an important player in the initial process and beyond, that the Director of the Santa Lucia Highlands Wine Artisans collective recently stated: "There is not a single grower or vintner on the Central Coast who has not benefited from Rich's tireless work in promoting the region." Today the Santa Lucia Highlands is considered one of the world's best wine locations.



But let's get back to some roots. Rich and his wife started as growers. Growing the grapes remained a vitally important aspect of the operation to Rich even after he began making wine as well. By 1987, the growing business was doing well enough to purchase a 350-acre vineyard. In 1989, the first Paraiso Vineyard-labeled wines, a Pinot Noir and a Chardonnay, were made from fruit grown on the Paraiso Vineyard estate vineyard.



*Continued Inside*

# MONTHLY WINE SELECTIONS

## ANTLE WINES - 2010 *Mourvedre*

Antle Wines Pinnacalitos de Chalone varietals are 100% estate grown from Antle Vineyard grapes grown in the Chalone appellation, high in the Gabilan Mountains of Monterey County, California. Neighboring the Pinnacles National Monument, the Chalone appellation is characterized by distinctive limestone and decompressed granite soil, concentrating the flavor and mineral character of the wine. With high daytime, and low nighttime temperatures, this unique region produces some of California's finest wines.

Mourvedre produces a tannic wine with soft red fruit flavors, such as blackberry, and often an earthy flavor. The berries are medium sized, black in color and late to ripen. Typically used in blends, Mourvedre complements other red grapes such as Grenache, by adding softness yet structure. Mourvedre likes to grow in clay or limestone soil, which makes it ideal for production in the Chalone appellation. This brilliant red colored medium-body wine is great with a winter meal of chicken and dumplings, or hearty country food such as a turkey dinner, or pork roast and vegetables.

100% Mourvedre

13.5% Alcohol

Cellar Through 2018

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

## TASSAJARA ROAD - *N/V Wildflower White Wine*



An blend of Albariño, Roussanne, Sauvignon Blanc Musque, Vermentino and Viognier creating exotic and complex aromas. The juice was fermented all in Stainless steel some separately and others in blends.

Offering aromatic aromas of apple blossom, yellow peach and casaba melon interplay in an intriguing combination. The body is medium weight with a pleasantly round midpalate followed up by a pleasing cleansing acidity at the finish.

Albariño, Roussanne, Sauvignon Blanc Musque, Vermentino, Viognier

13.4% Alcohol

Cellar Through 2017

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

## SOSTENER - 2013 *Pinot Noir* (Club Red)



Sostener means "to sustain" in Spanish and not only evokes the local heritage of the Salinas Valley but also symbolizes a dedication to sustainable viticulture and winemaking. Sostener's commitment to sustainability includes; sourcing sustainably-farmed (SIP certified) Pinot Noir grapes from its own Santa Lucia Highland AVA vineyard, maintaining a SIP certification for the winemaking process, packaging in a light-weight glass bottle that reduces carbon footprint for shipping, utilizing a renewable cork enclosure and no capsule, maintaining a low carbon footprint by producing wine close to the vineyard.

Grapes for Sostener Pinot are sourced from master grower Steve McIntyre's vineyard and are own-rooted, 42 year old pinot vines... the oldest in the Santa Lucia Highlands. With their advanced age, they produce rich fruit that has a deeper color component. The rich and dense 2013 Sostener Pinot offers aromas of cherry cola, blackberry compote, vanilla, and spice. The palate is both expansive and energetic, full of dark fruit, soy, and underbrush. A pleasing acidity accentuates the long bright finish.

100% Pinot Noir

14.2% Alcohol

Cellar Through 2018

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

## CIMA COLLINA - 2013 *Pinot Blanc* (Club Blanc)



The grapes for this wine were sourced from the Antle Vineyard (aka Pinnaclacitos Chalone), which was originally planted by Dick Graff in 1989. This historic vineyard is a pleasure to behold: it sits in a protected southwestfacing dell overlooking the Salinas Valley. The gnarly old vines surrounded by the striking rock outcroppings of the Pinnacles area makes for a tremendous scene that reminds one of days gone by in California. In a nutshell, it was a pleasure and privilege to work with a piece of history!

This vintage was perfect in every way in California and Chalone – although known for its sometimes intense heat in the summer – did not escape the trend. As a result, this wine is a wonderful example of what Pinot Blanc can be -- light & fruity with notes of pear & apple; slightly smoky with a crisp acidity, minerality & long finish. Enjoy on its own or with crab cakes, seafood bisque, chicken cordon

bleu or a spring vegetable stew.

100% Pinot Blanc

14.8% Alcohol

Cellar Through 2017

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

Cover Article Continued



Paraiso Vineyards has been a primary member of Monterey County's top quality wineries ever since. With a beautiful tasting room at their Santa Lucia Highlands estate, another now open in Carmel-by-the-Sea, and a presence stretching across the country and internationally, Paraiso Vineyards is now a giant in Monterey's wine industry. And Rich's positive influence didn't just bring success to Paraiso Vineyards and the greater Santa Lucia Highlands, but to Monterey County's wine industry as a whole.

Rich was a founding member and past President of what is now the Monterey County Growers and Vintners Association. And anyone who's fortunate enough to know A Taste of Monterey has the legacy of Rich Smith to thank... as Rich was also one of our own founding fathers.

Rich will be missed by all who knew him. But his legacy will continue, not just in the ever-growing reach of Paraiso Vineyards, but also through the ever-growing reach of Monterey County wines.

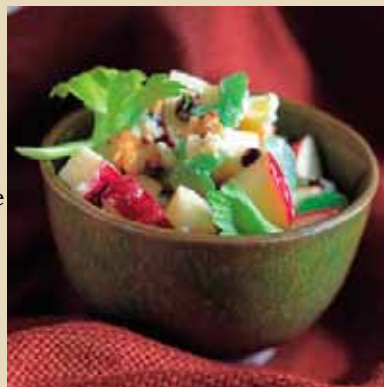
**Bryce Ternet** - is a contributing editor and is the author of: "The Stevenson Plan, A Novel of the Monterey Peninsula."

## RECIPE

### Apples and Walnuts with Stilton Cheese

#### Ingredients

6 oz.	Stilton cheese
1 Tbs.	extra-virgin olive oil
1 Tbs.	red wine vinegar
2 Tbs.	heavy cream
1 tsp.	freshly ground pepper
6	sweet eating apples, such as Braeburn, Gala or Red Delicious, unpeeled, cored and cut into 1/2-inch dice
4	celery stalks, thinly sliced, plus several whole celery leaves for garnish
2 Tbs.	dried currants or raisins
1 Tbs.	fresh lemon juice
1/2 cup	coarsely chopped walnuts, toasted



#### Directions

1. Put one-third of the cheese in the bottom of a large bowl.
2. Add the olive oil and, using a fork, mash together the cheese and oil.
3. Add the vinegar and continue to mash and to mix.
4. Add the cream and pepper and mix well to make a thick, chunky dressing.
5. Add the apples, sliced celery, currants and lemon juice to the dressing and mix well.
6. Crumble the remaining cheese and sprinkle it over the salad along with half the walnuts.
7. Mix them into the salad gently and evenly.
8. Transfer the salad to a serving bowl and garnish with the remaining walnuts and the celery leaves. Serve immediately.

Serves 6

## VISITING Varietals



PINOT BLANC

**Pronunciation:**  
pee noh blahnk

Pinot Blanc may not receive the same respect given to noble varieties like Chardonnay and Riesling, or even other Alsatian whites like Pinot Gris and Gewurztraminer. But at its best, with grapes from low-yielding vines, Pinot Blanc can produce exciting values: creamy, medium bodied wines, with honey-like aromas and flavors.

A relative of both Pinot Gris and Pinot Noir, Pinot Blanc is grown in a number of countries under a variety of names. In Germany, it is Weisseburgunder, while in Italy, it is called Pinot Bianco.

Still, the fact that we are most familiar with the grape as Pinot Blanc is a dead tip-off that the best examples of the grape come from France. In France, Pinot Blanc is most notably grown in Alsace, where it is either bottled on its own, used as a major component in the sparkling wine Cremant D'Alsace, or blended with other varieties in the region's traditional wine, Edelzwicker. We don't see much Edelzwicker, since the export market for this wine is virtually non-existent. But we're happy that we can get a decent amount of single-varietal Pinot Blanc from Alsace; the wine is made in some form by almost every Alsatian winery. These can be rich, sometimes tropical, smoky wines that are low in acidity. Look for offerings from Domaine Marcel Deiss and Domaine Schoffit.

In the U.S., some California vintners are producing Pinot Blanc with the same techniques used to make expensive Chardonnay, including new oak and malolactic fermentation.

CHEESE

Varietals



## STILTON

**Pronunciation:** STILL-tuhn

This is one of the best British cheeses, worthy of a sonnet. It is a quintessential English cheese, suitable not only for celebrations, but also to perk up everyday dishes. It is the only British cheese to have a Certification Trade Mark and an EU Protected Name.

The Stilton cheese can only be produced in the three counties of Derbyshire, Nottinghamshire and Leicestershire. The cheese is made from locally produced cow's pasteurised milk. It is made in a cylindrical shape and allowed to form its own coat or crust. The distinctive feature of this cheese is magical blue veins radiating from the centre of the cheese.

Traditionally, this cheese has been paired with sherry and port wine. It is also a good choice to go with walnuts, crackers, biscuits and breads.

It is smooth and creamy with complex, with a slightly acidic flavour when young. As it matures so the texture becomes softer and creamier with a mellow flavour. It makes an excellent dessert cheese and is traditionally served with Port at Christmas. However, it can be enjoyed all year round and is worth trying with a dark cream sherry or a sweet dessert wine. It is also very versatile and can be used in hot or cold recipes.

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 Tassajara Road NV Wildflower White Wine		\$16.00	\$12.00	\$12.80
 Sostener 2013 Pinot Noir		\$21.00	\$15.75	\$16.80
 Cima Collina 2013 Pinot Blanc		\$27.00	\$20.25	\$21.60
FEBRUARY SELECTIONS	PRICES EXPIRE 04/30/2016			
 District 7 2013 Cabernet Sauvignon		\$20.00	\$15.00	\$16.00
 Joyce Vineyards 2014 Stêrê Chardonnay		\$20.00	\$15.00	\$16.00
 Joyce Vineyards 2014 Trio Pinot Noir		\$25.00	\$18.75	\$20.00
 District 7 2014 Sauvignon Blanc		\$18.00	\$13.50	\$14.40
JANUARY SELECTIONS	PRICES EXPIRE 03/31/2016			
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 Silvestri 2011 Bella Sandra Chardonnay		\$30.00	\$22.50	\$24.00
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