

Let's *Wine*
About it



PINOT NOIR

Pronunciation:
Pee-noe Nwahr

- 2nd most planted grape varietal in Monterey County
- Renowned for being very hard to grow
- Strawberry, Raspberry, Earthy, Morel Mushrooms, Redcurrants
- Dry, light- to medium-bodied, with bright acidity, silky tannins
- Flavors include apple, pineapple, vanilla, buttered toast
- Pairs well with; duck and lamb, or white meats like turkey, pork and chicken. Fuller-flavored fish like salmon

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.

VISIT US ONLINE

WWW.TASTEMONTEREY.COM

Mix & Match

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

MARCH SELECTIONS	PRICES EXPIRE 05/31/2020	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
Pareto's Estate Eighty20 Cabernet Sauvignon		\$17.00	\$12.75	\$13.60
Scott Family Estate 2017 Chardonnay		\$36.00	\$27.00	\$28.80
Four Virtues 2018 Pinot Noir		\$25.00	\$18.75	\$20.00
Cary's 2019 Pinot Gris		\$18.00	\$13.50	\$14.40
FEBRUARY SELECTIONS	PRICES EXPIRE 04/30/2020			
Retro 2017 Cabernet Sauvignon		\$28.00	\$21.00	\$22.40
Montoya 2017 Chardonnay		\$17.00	\$12.75	\$13.60
Montoya 2016 Pinot Noir		\$17.00	\$12.75	\$13.60
Retro 2017 Chardonnay		\$25.00	\$18.75	\$20.00
JANUARY SELECTIONS	PRICES EXPIRE 03/31/2020			
Big Sur Vineyards 2017 BSV Red		\$30.00	\$22.50	\$24.00
Noble Vines 2018 152 Pinot Grigio		\$14.00	\$10.50	\$11.20
Verraco Ridge 2018 Pinot Noir		\$19.00	\$14.25	\$15.20
Big Sur Vineyards 2017 Chardonnay		\$30.00	\$22.50	\$24.00
PRIVATE RESERVE CLUB	PRICES EXPIRE 05/31/2020			
Mer Soleil 2017 Pinot Noir Reserve		\$40.00	\$30.00	\$32.00
Bernardus 2017 Cabernet Sauvignon		\$50.00	\$37.50	\$40.00
Travieso 2013 Amaranta Syrah		\$36.00	\$27.00	\$28.80

TO ORDER, CALL TOLL-FREE: 888-646-5446
*PRICES LISTED REFLECT PRICE PER BOTTLE. NO OTHER DISCOUNTS APPLY.

MARCH 2020

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
Fri-Sat 11am-8pm*

Food service begins at
11:30am daily

*No new member tastings
after 6pm

March Referrals



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



Follow us on Instagram and Facebook
@atasteofmonterey

KIRK KENNEDY

A VISUAL TASTE OF MONTEREY



There's something new for club members and guests to enjoy at our wine market & bistro. Now, upon entering, all who visit are greeted with a new art exhibit showcasing local photographer, Kirk Kennedy. Keeping in theme with our establishment, the prints give a visual taste of the diverse beauty Monterey County offers. Kirk Kennedy is a native of our county, born in Monterey in 1956. He moved to Salinas and graduated from Salinas High in 1974. Kennedy learned his love for photography and the principles of film photography from his father, who had created a darkroom in the attic of their Salinas home. However, it was not until 2001 when Kennedy decided to pursue landscape photography as a profession. A period of time he describes as, "the beginning of the digital revolution away from film."



Kennedy began photographing different areas of Monterey County in the early 2000s and has not stopped since. "I love every inch of Monterey County. In the right conditions, any spot in the county is photogenic," says Kennedy. With Monterey County being so large with many different types of landscape to admire, Kennedy finds perfect locations to shoot based on elements such as the weather, as well as the time of year. "To be honest, my favorite spot I keep secret because it is so spectacular and when I go there at the right time of year, I am the only person there. My other favorites are Carmel River

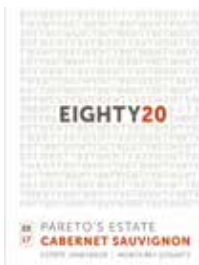
Beach, River Road in April, vineyards in south county in the fall, and trying to get the perfect and most unique shot of Bixby Bridge, and Toro Park in the spring when the wildflowers are in bloom."

In addition to his new art installation at A Taste of Monterey, Kennedy is also currently working on a second edition of his book titled, Home-Monterey County. "My late wife, Linda, would tell our children that God finished creating the earth in Monterey County. He used all the best parts left over and with all his power, creativity, and passion he made this the best place on earth," says Kennedy. This new edition will include another five years of pictures added to the original book. The first edition is available for purchase in our wine market, in addition to breathtaking prints of various locations over Monterey County in a selection of sizes.



Monthly Wine Selections

PARETO'S ESTATE - 2017 CABERNET SAUVIGNON



In the world of wine 80% of wine is consumed by 20% of the people. With Pareto's Estate, they raise their glasses to those of us that take up the slack of others. Cheers to the 20%!

Cabernet Sauvignon from the southern Monterey region, just north of Paso Robles, benefits from long, warm days and cool nights as well as modest rainfall. The result is big, bright, fruit-driven wine with rich tannins and a long finish.

On the nose; blackberries, blueberries, plum, with notes of vanilla and mocha. On the palate; medium-bodied, soft tannins, rich lingering fruit finish.

100% Cabernet Sauvignon 13.6% Alcohol Cellar Through 2024
 Comments: _____ ◇ Great ◇ Good ◇ So-So

SCOTT FAMILY ESTATE - 2017 Chardonnay



Arroyo Seco ("Dry Creek"), a sub-appellation of the Monterey AVA, enjoys a cool climate, producing an extended growing season (often 2 to 4 weeks longer than Napa Valley). This added hang time allows for greater fruit ripening and brighter acidity. The Estate's vineyards, inland from Big Sur, have deep, gravelly soils, ideal for premium Chardonnay cultivation. This unique combination of soil and climate produces relatively small berries with intense, concentrated flavors.

The 2017 growing season started off with ample rain, which helped to replenish soils after 5 years of drought. The much-needed rainfall helped to generate healthy vine growth. Mild spring weather led to successful bloom and set of healthy grape clusters. Warmer temperatures in July helped to achieve full ripeness in the grapes. A heat wave in early September sped up ripening, but by the end of the month it slowed back to normal as the temperatures cooled.

The 2017 vintage has vibrant aromas of honeysuckle, lemon chutney, ripe pineapple and vanilla. This Chardonnay features a creamy mid-palate with a long finish, rich flavors of honeysuckle, lemon and tropical fruits with underlying toasty oak.

100% Chardonnay 14.5% Alcohol Cellar Through 2022
 Comments: _____ ◇ Great ◇ Good ◇ So-So

FOUR VIRTUES - 2018 Pinot Noir (Club Red)



A renowned wine writer said the best wines must exhibit four virtues: a distinctive style and quality unlike any other; a unique expression of origin (terroir); an intense but not overpowering flavor; and satisfying to the palate and intellect- in other words, be a wine worth talking about! Our winemaking team has passionately crafted this debut vintage with these virtues in mind.

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Dark cherry and toasted oak aromas with subtle strawberry and herbaceous notes of rosemary. Earthy notes of dried herbs, plums and dried red fruits. Bright acidity focuses the fruit and helps create a long and generous finish.

100% Pinot Noir 13.5% Alcohol Cellar Through 2022
 Comments: _____ ◇ Great ◇ Good ◇ So-So

CARY'S - 2019 Pinot Gris (Club Blanc)



CARYS (Care-iss) is a Welsh name meaning love. It's also exactly how we feel about our wines. The grapes are grown on our sustainably farmed estate vineyards and are blended to create balanced, refreshing flavors. One sip and you'll fall in love too.

The Pinot Gris grapes are whole-cluster pressed, chilled and racked clean to a refrigerated stainless steel tank. Providing a neutral environment, the wine's crisp, zesty qualities are accentuated and its distinctive freshness is retained. A select yeast is used to start a long, slow, and cool fermentation to enhance the fruit esters. The finished wine continues to age in stainless steel and is stored cold to retain the wine's aroma, crisp acidity and fresh character.

Flavors of passion fruit and Asian pear dance on the palate, while enticing white peach aromas with a hint of orange blossom tickle the nose. Soft and balanced, the bright fruit flavors are complemented by a lingering tropical finish. Our Pinot Gris pairs well with grilled salmon, lemon chicken piccata, seared scallops, and spicy shrimp.

100% Pinot Gris 13.0% Alcohol Cellar Through 2022
 Comments: _____ ◇ Great ◇ Good ◇ So-So

Sippin' with the Staff *Michael Acid*



Michael Acid is a true treat to be with. You can always count on his charming personality and quick wit to entertain you while enjoying a glass of wine in our bistro. Michael is from St. Louis, Missouri. He joined the United States Navy in 2006 after graduating high school. Michael was stationed in Point Mugu, Calif., deploying from San Diego for months at a time on the USS Ronald Reagan. After finishing his time with the Navy, Michael moved back to Missouri. In 2018, he moved to Monterey to attend the Middlebury Institute of International Studies. A Taste of Monterey has been Michael's introduction to the wine industry, beginning behind the wine tasting bar and eventually moving to serving on the bistro floor.

Q: What is your favorite bottle of red wine from the wine wall? White wine?

A: "As for red, I loved Stokes' Ghost Petite Sirah for the longest time, and then I tried Le Mistral Joseph's Blend. That is now my favorite. I love it, it is so rich. For white wine, Craftwork Pinot Grigio or Hive and Honey Gewurztraminer. They are both very different on the spectrum. One is more acidic and one is very sweet, but I love both."

Q: What are your favorite things to pair with wine?

A: "With whites, I really like pairing cheese or a pasta with white sauce. Seafood pasta, preferably - it is perfect with white wine! With red wine, I really like to pair chocolate and grapes."

Q: What words would be used to describe you if you were a wine?

A: "Robust. Or acidic because my last name is Acid."

Q: Where would be your dream destination to go wine tasting?

A: "France. I studied abroad there for a year, but never got the chance to go wine tasting. I feel like that is something I need to do to complete that whole experience."

Q: What part of the wine-making process do you find most interesting?

A: "With Chardonnay in particular, I am really fascinated by the malolactic fermentation process. I like how that adds creamy textures to Chardonnays. I also enjoy the tasting process, obviously. Once everything is done, being able to try and experience what the winemakers have perfected and worked so hard to achieve."

Q: Describe your perfect Monterey day

A: "Starting the day off with a stroll or a bike ride along the Monterey Coastal Trail or a morning dive in the Monterey Bay National Marine Sanctuary. Grabbing some lunch, and eventually ending the day with a nice sunset. The sunsets here are beautiful."

Q: Would you like to add anything else?

A: "I really enjoy working at A Taste of Monterey because of the people I have met here. It felt like an instant family. I love my management staff and how close I am with my co-workers. It adds to my unique lifestyle here in Monterey"

Cheese Corner



CHEESE FACTS

It takes 10 pounds of milk to make just 1 pound of cheese.

That's right-and the best way to ensure that milk turns into delicious cheese is to make sure dairy cows eat a healthy diet. Cows eat about 90 pounds of feed every day and produce 2,604 gallons of milk per year. That can make a lot of cheese!

Cheese was created over 4,000 years ago-by accident.

Amazingly, one of our favorite foods might never have been discovered if it weren't for a mistake. Legend has it the first cheese was created accidentally, by storing milk in a container lined with an animal's stomach. An enzyme from the stomach caused the milk to separate into liquid (whey) and solids (curd).

Some cheeses are illegal in the United States.

Because of safety concerns related to bacteria, the FDA has banned certain cheeses from entering the United States. These include cheeses made with raw milk and aged under 60 days, including Brie de Meaux, Reblochon, Valencay, Epoisses, Roquefort and Camembert de Normandie. You'll have to travel to France to indulge in these specialty cheeses.

Cheese caves are a real thing.

Storing cheese in caves, whether natural or man-made, helps to age them and imparts another level of flavor. Caves are cool and humid, which is exactly what cheese needs to age properly.

Mice don't like cheese.

Despite popular belief, mice actually don't like cheese. Given the choice, they prefer sweets and carbs. Sure, they'll eat cheese if it's the only thing around, as most animals would, but they don't particularly love it.

Lactose-intolerant people can eat cheese.

If you're lactose intolerant, you don't have to say goodbye to cheese forever! Just pick the right kinds. Aged cheeses have less lactose than fresh and usually can be enjoyed without discomfort. Think cheeses like Brie, Camembert, cheddar, Gouda, Muenster, Parmesan, provolone and Swiss.