MARCH SELECTIONS

<table>
<thead>
<tr>
<th>Wine</th>
<th>Prices Expire 05/31/2022</th>
<th>12-BOTTLE DISCOUNT PRICE†</th>
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<tr>
<td>Carmilla</td>
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<td>Julian</td>
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TO ORDER, CALL TOLL-FREE 888-646-5446
*Prices listed reflect price per bottle. No other discounts apply.
†Discounts apply only to orders of 6 or more bottles.
**Monthly Wine Selections**

**Cambiata - 2018 Pinot Noir**

Cambiata is not your average California winery. They are a little more unconventional and iconoclastic than their peers, redefining the landscape of the Golden State. They launched Cambiata in 2002 after making wines for other people for nearly two decades. Their intention was to produce distinctive bottlings that go beyond the Franco triumvirate of Bordeaux, Burgundy and Rhone. Today, they are vinifying a handful of compelling wines from some of California's rarest grape varieties including Albariño, Tannat and Dornfelder. They also make limited quantities of Pinot Noir and Chardonnay from the Santa Lucia Highlands.

2018 was a Goldilocks vintage – not too hot, not too cold. It offered the mild growing conditions that bear and Pinot Noir loves best. Their vineyard ripened on schedule without any sunburn or mold. The flavors were fully developed and the acids were balanced. It was a year that showcased the taste of the site as much as the personality of the variety. This 2018 is ripe and forward with notes of black cherry topped with spicy clove and smoked paprika. The palate is full and rich and the underlying structure keeps the wine fresh and lively.

100% Pinot Noir  
13.8% Alcohol  
Cellar Through 2024

Comments:

◊ Great  
◊ Good  
◊ So-So

**Muirwood - 2021 Sauvignon Blanc**

The Zaninovich family has deep farming roots, spanning nearly a century. In the early 1970s, they were captivated by the raw beauty and exceptional potential of the undiscovered Arroyo Seco wine region in Monterey County. Today this area has emerged as one of California’s most celebrated wine-growing regions, and among the most breathtaking.

The Muirwood Sauvignon Blanc is handcrafted from grapes grown on their family’s Suter Vineyard in Monterey County. Planted over 40 years ago, their vineyards were one of the first in Arroyo Seco to use the Sauvignon Blanc Musque clone. With a slight peach and Meyer lemon beginning, this Sauvignon Blanc delivers a well-balanced finish of tangerine and grapefruit. The perfect companion to shellfish, herbed goat cheese or simply on its own.

100% Sauvignon Blanc  
12.5% Alcohol  
Cellar Through 2023

Comments:

◊ Great  
◊ Good  
◊ So-So

**Muirwood - 2020 Cabernet Sauvignon (Club Red)**

Muirwood is inspired by the legacy of John Muir, who sought to preserve the wilderness for future generations. With four generations of California farming in harmony with nature, they have great respect for this land they call home. Like John Muir, they take a long-term perspective. They believe in nurturing the land so that it may bear fruit for generations to come.

Subdued aromas of dried dark cherry and blackberry are wrapped in leathery, woody and mushroom-like scents on the nose of this bottling. There’s a touch of smoke on the palate, where dried berry and cherry flavors are wrapped in pleasantly leathery tannins.

100% Cabernet Sauvignon  
13.3% Alcohol  
Cellar Through 2030

Comments:

◊ Great  
◊ Good  
◊ So-So

**Bernardus - 2019 Chardonnay (Club Blanc)**

This Bernardus Monterey County Chardonnay is assembled from specially selected vineyards, primarily in the Arroyo Seco and Santa Lucia Highlands appellations. Each selected vineyard contributes unique aromas and flavors creating a Chardonnay of extraordinary character and finesse.

The Bernardus 2019 Monterey Chardonnay exhibits bright white fruit aromas accented by cedary and subtle toast oak notes. The palate is intense and beautifully focused with vibrant peach and tropical fruit flavors along with accents of crème brûlée. The long finish is supported by a refreshing acidity. An extraordinary example of Chardonnay from Monterey County!

100% Chardonnay  
14.5% Alcohol  
Celler Through 2024

Comments:

◊ Great  
◊ Good  
◊ So-So

**Cover Article Continued**

**COOKING SOMETHING GAMESY TONIGHT?**

Think of gamey wines such as Old World style Pinot Noirs and Syrahs. The traditional flavors of these wines will complement your gamey cuisine and could even accentuate its earthy tones. For vegetarians: Cabernet Sauvignon, Merlot and Pinot Noir can all be wonderful with sautéed veggies. Cabs grown in cool-growing climates often have vegetal aromas on their own, which can align graciously with most vegetables.

**HAVING SOMETHING REALLY SPICY?**

This is our paradoxical recommendation that goes against the earlier statement of balancing one extreme with the other. As we all know, heavily spiced cuisine such as Thai, Mexican or curries can really numb our taste buds. At these times, try and steer clear of wines that are not spicy themselves and even try dry-off dry wines. Sipping on a fruity sparkling wine, Voignier, Riesling or Gewurtraminer can have tantalizing and refreshing impacts on one’s palate with spicy food.

**AND WHAT ABOUT SEAFOOD?**

We’re only supposed to have white wines with it, correct? Not correct. In fact, lighter, fruity Syrahs can be paired very deliciously with Chinese-style steamed fish recipes. And, you know that sometimes Pinot Noir devotee that constantly raves about the magical transcendence of Pinot Noir? Well, if they happen to mention that Pinots can be fabulous with salmon, we would have to agree.

It’s also beneficial as a general rule with seafood and wine to consider if there is any sauce or topping on your fish…chances are that this will be a memorable impression of your dish and it presents new opportunities for matching wine with your food. For example, pepper Syrahs are fantastic with pepper-crusted Ahi tuna.

Acidity can play a role here as well, as slightly acidic wine can match well with salty seafood dishes. Drier sparkling wines can also be great with seafood. Chardonnays are commonly paired with seafood dishes, but a powerful Chardonnay easily hammers down a delicate fish dish…try some Albariño instead.

But, in the end, let’s always keep in mind that the wine that tastes best with whatever food is different for everyone’s individual palate, and when in doubt – go with whatever you like and taste best to you instead of what anyone else tells you. Just the other night, I tried a spicy Monterey Pinot Noir with baked Cajun catfish and was surprised at how well the two blended together. But if you like Pinot Noir with apples…go with it, but try apples with an oaky, buttery Chardonnay sometimes…trust me. Chances are very good that you’ll discover a delightful taste of caramel apples exploding in your mouth.

So, with this month’s wine selections, do yourself a favor and experiment a little…you may be amazed with what you discover. Gaining and developing an appreciation of the grape is a wonderful journey for many of us, and our changing palates will constantly keep evolving. What may taste wonderful to you today, may not a year from now, and so on- so keep your mind open to new possibilities!

**Bryce Ternet**  
Contributing author for A Taste of Monterey and is the author of three books. See www.mbriceternet.com for more.