

Let's *Wine* About it



ALBARIÑO

Albariño wine (“alba-reen-yo”) is a delightfully refreshing coastal white that grows on the Iberian Peninsula. It’s loved for its rich stone fruit flavors, a hint of salinity, and zippy acidity.

A friend to all things from the sea, Albariño pairs exceptionally well with white fish and meats as well as leafy green herbs. Try it with fish tacos.

Some of the oldest living vines in the world are Albariño vines and are up to 300 years old.

It’s common to see the word “Albariño” on Spanish labels unlike other areas which label by region.

The grapes are tiny with thick skins. Not only does this make Albariño harder to produce, it also results in a distinct raw-almond or citrus-pith like bitterness from the skin’s phenol content.

Most Albariño vineyards have a very different look. Vines are trellised above your head on Pergolas to help keep grapes dry and rot-free.

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 05/31/2022	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
Cambiate 2018 Pinot Noir		\$26.00	\$19.50	\$20.80
Muirwood 2021 Sauvignon Blanc		\$16.00	\$12.00	\$12.80
Muirwood 2020 Cabernet Sauvignon		\$18.00	\$13.50	\$14.40
Bernardus 2019 Chardonnay		\$30.00	\$22.50	\$24.00
FEBRUARY SELECTIONS	PRICES EXPIRE 04/30/2022			
Mission Trail Vineyards 2018 Petite Sirah		\$28.00	\$21.00	\$22.40
Giff 2019 Pinot Noir Rosé		\$17.00	\$12.75	\$13.60
Ranch 32 2019 Cooper's Blend		\$20.00	\$15.00	\$16.00
KORi 2020 Sauvignon Blanc		\$27.00	\$20.25	\$21.60
JANUARY SELECTIONS	PRICES EXPIRE 03/31/2022			
Joullian 2017 Retro Rouge		\$25.00	\$18.75	\$20.00
Noble Vines 2019 Chardonnay		\$16.00	\$12.00	\$12.80
Noble Vines 2020 Pinot Noir		\$18.00	\$13.50	\$14.40
Joullian 2018 Family Reserve Sauvignon Blanc		\$26.00	\$19.50	\$20.80
PRIVATE RESERVE CLUB	PRICES EXPIRE 05/31/2022			
McIntyre 2015 Per Ardua		\$60.00	\$45.00	\$48.00
KORi 2019 Chardonnay		\$39.00	\$29.25	\$31.20
Mesa Del Sol 2016 Zinfandel		\$38.00	\$28.50	\$30.40

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

TASTING MONTEREY

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



Missing our view?
Check out our live webcam while you sip on some Monterey Wine.

Red with Fish & White with Steak?



NEVER HAVE RED WINE WITH FISH AND NEVER TRY WHITE WINE WITH STEAK, RIGHT? Actually, these views are not entirely true. In fact, if we broaden our horizons a little and experiment at pairing wines with food, we can discover many new enticing, delectable treats that will make our palates yelp in sheer delight!

Let's start off with some basics. Each of us enjoys certain tastes, and this has led to mankind's persistent experimentation with the flavors of what we eat and drink. When wine is successfully paired with food, the two enhance one another and enable each to be more pleasing. Although everyone's palate is different, there are some elemental factors that will ultimately lead to a beautiful marriage between a certain food and a particular wine.

Balance can be vitally important. If you have an acidic food, often a wine high in acidity will pair well with it; if not, you could end up having one overcome the other, and either your food or your wine will not taste as pleasant. When the descriptor of “acidic” is used for wine, we often find ourselves thinking of wines that have some sharpness, such as Sauvignon Blanc; however, some red wines have high levels of acidity as well.

For instance, Sangiovese is a red grape varietal that has relatively high acidity. When we consider how tomatoes are also acidic, it should come as no surprise that Chianti (made primarily with Sangiovese grapes), is an Italian favorite with rich, tomato-based sauces. Another note here is that Sangio is normally lighter in tannic structure, which represents the general rule that highly tannic wines can harshly clash with tomato sauces. Not a red wine drinker? Try a crisp Sauvignon Blanc with your tomato-based pasta sauce sometime, and you could be surprised to find it can actually be a charming coupling.

Chardonnay lovers may be shocked to read that it is considered difficult to match with foods, especially heavily oaked and buttery Chards. Although, if you think about it, match butter to butter. Buttery cream sauces are a great fit for such Chardonnays. And, believe it or not, Chardonnay's blend of fruity characteristics and acidity can also offer a lovely alternative to enjoy with steak.

As summer gradually approaches, many of us are starting to look forward to barbecues. Barbecue sauces tend to be sweet and rich... thus equally sweet and rich wines are needed to pair with them, or otherwise your wine will have diminished flavor. In this area, bold Petite Sirahs, Syrahs, Malbec and Cabernet Sauvignons can be an excellent match. As for grilling without the Sweet Baby Ray's, grilled meats and vegetables call for Australian-style Shiraz (Syrah) and Cabernet Sauvignons or blends there-of are normally safe bets as their characteristics blend well with grilled foods.

Let's tackle that age-old claim that Cabernet Sauvignon will always pair wonderfully with steak. How a steak is prepared can have drastic impacts on its ultimate compatibility with Cabs. A peppered steak could overpower lighter Cabs when a peppery Syrah or Grenache would be better suited; a fully-cooked steak may taste drier than it would on its own if matched with a bold Cabernet.



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 @atastefromonterey

Continued Inside

Monthly Wine Selections

CAMBIATA - 2018 Pinot Noir



Cambiata is not your average California winery. They are a little more unconventional and iconoclastic than their compatriots around 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 scarcest 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 bears and Pinot Noir vines love 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 oodles of black cherries 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 13.5% 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 caramel and subtle toasty 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 Cellar Through 2024
 Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued

COOKING SOMETHING GAMEY 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 off-dry wines. Sipping on a fruity sparkling wine, Viognier, Riesling or Gewürztraminer 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 annoying 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, peppery 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 tastes 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 sometime- 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 consistently 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.mbryceter.net for more.



Entertain with Wine



SPRING WINES

The sun is out. How long has it been? It's still chilly, but the heavy boots can finally hit the back of the closet. This morning, it was sweater-weather, but now it's warm and sunny. The future looks very bright.

Spring is a weird time of year. Our bank accounts have recovered from the holiday season, but there's still no need to splurge. Buying a case of thoughtfully selected wines to get you through this turbulent weather is really the only logical option.

Our mixed case is very much inspired by the weather. It's totally unpredictable... One moment it's "rosé all day" and the next, "where's my big ol' bear-hug of a red?"

So, here are 4 of some of the best wines possible to fit this undulating, two-faced season that pair perfectly with spring's verdant cuisine.

Chardonnay - *If you prefer dry wine, Chardonnay is the way to go. Said to be the crowd-pleaser of white wines, it's a full-bodied option that completes any spring evening.*

Rosé - *What's a springtime event without it? Rosé is by far the most popular choice; while it's a dry wine, it's also refreshing and fruity.*

Sauvignon Blanc - *A national favorite, Sauvignon Blanc is a must-have in your white wine collection this spring. It's a common wine for everyday drinking, as it's bright, fresh, and an overall lively choice.*

Pinot Noir - *Why is this type of wine a suitable choice for spring? It's elegant and flavorful. Plus, it's not too dry or too sweet tasting.*