

Let's *Wine*  
About it



**CABERNET SAUVIGNON**

**Pronunciation:**  
"Kab-er-nay Saw-vin-yawn"

**Taste:** Black Cherry, Black Currant, Baking Spices, and Cedar (from oak)

**Style:** Full-Bodied Red Wine

**Description:** Cabernet Sauvignon is a full-bodied red grape first heavily planted in the Bordeaux region. Today, it's the most popular wine variety in the world!

Wines are full-bodied with bold tannins and a long persistent finish driven mostly by the higher levels of alcohol and tannin that often accompany these wines.

**Food Pairing:** lamb, beef, smoked meats, French, American, firm cheeses like aged cheddar and hard cheeses like Pecorino

**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.

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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 05/31/2023	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
Rocklin Ranch 2021 Pinot Noir		\$20.00	\$15.00	\$16.00
Bernardus 2021 Rosé of Pinot Noir		\$30.00	\$22.50	\$24.00
Pacific Valley 2018 Cabernet Sauvignon		\$26.00	\$19.50	\$20.80
Line Shack 2019 Chardonnay		\$18.00	\$13.50	\$14.40
FEBRUARY SELECTIONS	PRICES EXPIRE 04/30/2023			
Aristotle 2020 Petite Sirah		\$18.00	\$13.50	\$14.40
Exposition NV sparkling Wine		\$29.00	\$21.75	\$23.20
Fog & Light 2020 Cabernet Sauvignon		\$26.00	\$19.50	\$20.80
Equoia 2021 Sauvignon Blanc		\$15.00	\$11.25	\$12.00
JANUARY SELECTIONS	PRICES EXPIRE 03/31/2023			
Rocas Del Rio 2021 Carbonic Red		\$25.00	\$18.75	\$20.00
Noble Vines 2021 446 Chardonnay		\$16.00	\$12.00	\$12.80
Noble Vines 2020 667 Pinot Noir		\$18.00	\$13.50	\$14.40
Comanche 2021 Dog & Pony Albariño		\$30.00	\$22.50	\$24.00
PRIVATE RESERVE CLUB	PRICES EXPIRE 05/31/2023			
Bernardus 2021 Rosella's Chardonnay		\$50.00	\$37.50	\$40.00
Wrath 2019 115/667 Pinot Noir		\$35.00	\$26.25	\$28.00
Comanche Cellars 2020 Tempranillo		\$34.00	\$25.50	\$27.20

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



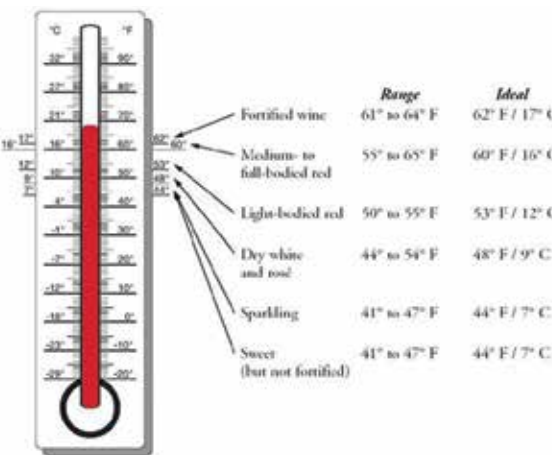
**Missing our view?**  
Check out our live webcam while you sip on some Monterey Wine.

## BEST TEMP = Best Taste



There's no mystery to serving wine, right? Just open the bottle and pour. Of course you know that serving a wine with the appropriate foods can help to enhance flavors and qualities of the wine- a juicy char-grilled steak with a big, bold Cabernet Sauvignon or broiled salmon filet with a buttery Chardonnay. You may even think about decanting a wine to let it "breathe" before serving it. But did you know that serving wine at the right temperature has an important impact on how it will taste? It can make the difference between a mediocre, flat wine and a superbly full and smooth one.

Two common mistakes when serving wine are serving white wines too cold and red wines too warm. When served too warm, white wines can taste alcoholic and limp, while whites too cold will be refreshing but nearly tasteless. Serve reds too warm and they will taste soft, alcoholic and even vinegary but reds too cold can take on a tannic bite and have much less flavor. The effect serving temperature has on how a wine's tastes cannot be overestimated. The fact is, properly chilled wines do taste better. Here's how to be confident the wine you serve will be at its best.



By serving wine at the proper temperature you can enhance its flavors, aromas and fully experience everything the bottle has to offer. Generally, white wines should be served chilled, but different styles require varying levels of coldness. Cooler serving temperatures bring out acidity and crisp refreshing flavors. Generally, Sauvignon Blanc, Pinot Grigio, white Zinfandel and rosés should be chilled to refrigerator temperature (usually between 35-40°F). Chardonnay and other rich, full-bodied and barrel-fermented whites taste their best around classic "cellar temperature" or 55 degrees Fahrenheit. Champagne and other sparkling wines are one varietal type that should always be completely chilled. For completely chilled whites, refrigerate a couple of hours or place in an ice bucket for 20 minutes before serving. Other full-bodied whites, especially Chardonnays, can be chilled in the refrigerator for the same amount of time, but should be taken out 20 minutes before serving.

**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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Continued Inside

# Monthly Wine Selections

## ROCKLIN RANCH - 2021 Pinot Noir



The grapes for their Pinot Noir are grown on their estate vineyard located in the Arroyo Seco appellation of Monterey, a region with one of the coolest and longest growing seasons in the state. This micro-climate is noted for its moderate weather conditions and brisk afternoon winds and is ideal for cool-climate varietals. Evening coastal fogs in the spring and summer often linger until mid-morning the following day. This natural cooling effect slows photosynthesis and causes a unique lengthening of the growing season. These ideal growing conditions ensure intense fruit flavors and an ideal balance of acidity.

Rocklin Ranch Pinot Noir opens with bright aromas of ripe cherries and vibrant plums, with subtle notes of cedar and spice. Flavors of raspberries and cherry tart are highlighted by hints of clove and toasted oak. The soft tannins and supple mouthfeel lead into a lingering finish for this lush and graceful Pinot Noir.

100% Pinot Noir

13.5% Alcohol

Cellar Through 2027

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

## BERNARDUS - 2021 Rose of Pinot Noir



Bernardus has been producing a small bottling of Rosé for many years - well before it enjoyed its current popularity. Their Rosé is made in a style reminiscent of those found in the Provence region of France. Cold fermented in stainless steel at cool temperatures to enhance and protect its fresh, fruity character.

The color is a very light pale salmon. The aromas are classic with delicate scents of red berries accented by floral notes. On the palate, we find crisp, fruity flavors of raspberry, kiwi and lime which linger on the refreshing finish. The Bernardus Rosé is the perfect summer beverage, as the alcohol is a low 12.6%. Enjoy!

89% Pinot Noir, 11% Viognier

12.6% Alcohol

Cellar Through 2025

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

## PACIFIC VALLEY - 2018 Cabernet Sauvignon (Club Red)



Pacific Valley Vineyards was established in 1997 by 4th generation rancher and farmer Paul Martinus. Located in the San Antonio Valley near California's Central Coast, it is also home to California's 2nd Mission, San Antonio de Padua which was built in 1771 when the bears and bulls still roamed. Paul's great great grandfather Jan Martinus, immigrated from the Isle of Füh near Germany to the San Antonio Valley in 1874 to begin a new life with his family. Paul's father, Jan Henry Martinus drilled the first irrigation well in the area 75 years ago. After decades of raising cattle, hay and various other crops in the area, Paul established Pacific Valley Vineyards in 1997. The vineyard consists of mainly Cabernet Sauvignon (clones 337 & 8) with Petite Sirah and Merlot.

Ripe and balanced with a wide array of dark cherry, plum and red currants with toasty mocha and vanilla oak spice flavors wrapped around smooth tannins followed by a nice long lingering finish. Pairs well with a premium steak, lamb chops or hearty red pasta. One taste will have you roaring like a bear for more.

100% Cabernet Sauvignon

13.5% Alcohol

Cellar Through 2027

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

## LINE SHACK - 2019 Chardonnay (Club Blanc)



Founded in 2003, Line Shack Winery was the realization of over two decades of Balentine family winemaking experience. With this venture, owner/winemaker team Bob and Daphne Balentine set out to produce affordable, world-class wines from California's Central Coast, particularly from the new San Antonio Valley AVA in Southern Monterey County. The San Antonio Valley is the site of California's second mission, Mission San Antonio, where some of the first wine grapes were ever planted in California. This region provides warm days followed by cool nights, enabling fruit to achieve extended hang time and maximize its true varietal characteristics.

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

13.5% Alcohol

Cellar Through 2025

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

Cover Article Continued



Almost all red wines show their best qualities when served at about 55-65°F, cool but warmer than cellar temperatures. Usually, this is not room temperature (unless you live in the basement of a stone castle!), so it's not unthinkable that a red wine may need to be chilled slightly before serving. Lighter reds, like Pinot Noir and Sangiovese, can be served at the cooler end of this spectrum (between 55-60°F). Full-bodied Cabs and Zins open up more when served slightly warmer (60-65°F). Typically, the bigger the wine the warmer it can be served. Red wines kept in a cool cellar or wine refrigerator set around 60-65 degrees Fahrenheit can simply be uncorked and served. If your idea of room temperature is a little balmy, reds can benefit from

20 minutes of refrigeration to cool them down a bit before serving, especially on a hot summer day. When wines heat above 68°F (20°C) the alcohol begins to evaporate and the wine starts to lose its structure and flavor. If it's really hot out, it is a good idea to put reds in the fridge or an ice bucket briefly rather than letting them heat to the shelf temperature. Dessert wines should be served chilled similar to Sauvignon Blanc, with the exception of fortified dessert wines like Port and sweet Sherry, which are often best at room temperature or even slightly warmer.

To see how temperature really affects the taste of a wine, try it for yourself. Pour wine from the same bottle in two glasses. Put one in the fridge for an hour and leave one on the counter and see how just by changing the temperature. (Be sure to cover glasses with plastic wrap to help maintain the aromas!) Also try pouring a white wine that's been chilled straight from the refrigerator. Take a sip, then set the glass aside. Five to ten minutes later, try it again. Continue this pattern over the course of an hour and see how the flavor profile changes. Or compare a really good wine to a mediocre one. When you taste them both icy cold, chances are they will appear much closer in quality than they really are. Slowly, though, as they warm both wines will begin to reveal their true characteristics.

Of course, these temperature serving suggestions are only guidelines. Bottom line - drink what you like the way you like it. But perhaps these temperature suggestions will help you to feel less anxious about taking your white wine out of an ice bucket at a restaurant if it's feeling too cold, or serving lighter red wines slightly chilled, especially on a hot day. So as summertime approaches, feel confident in refreshing your guests with a bottle of white or pairing classic barbecue meats and rich side dishes with a bold, spicy red. Served at the right temperature, with the right food and the right company can bring out the best in any bottle.

## Entertain with Wine



## Lies You've Been Told About Wine

Part 2

Each Wine Absolutely Requires its Own Glass

Ah, glassware. There are endless different varieties of wine glasses available to the modern consumer — so many, in fact, that it can get rather confusing. While certain glasses are designed specifically for certain types of wine, this isn't to say that you need to stick to this rule at all times.

Indeed, many glassware producers have come out with catch-all glasses made for either whites or reds, and 99% of the time, these will be more than sufficient. There are even glassware makers who have developed single glasses to be used for reds, whites and dessert wines, which can help save you quite a bit of money.

Over time, you may want to consider expanding your glassware collection — for now, start with the basics.

Wines With Alternative Closures Can't Be Aged

So you've heard that corks play a major role in whether or not a wine can be aged? Just how true is this, really?

More than likely, it's a myth that has come out of the fact that many wines designed to be drunk fresh come along with screwtop enclosures, but this isn't to say that perfectly ageable wines aren't bottled with screwtops, too. The real issue that can get in the way of a properly aged wine is oxidation, and once you realize that screwtops don't allow any excess oxygen to enter, it becomes clear that corks are no more beneficial than alternative enclosures when it comes to aging.

Continued Next Month...