

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
- 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 PHONE (888) 646-5446, Ext. 13. OR EMAIL club@tastemonterey.com

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 05/31/2024	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
Blue Canyon 2021 Cabernet Sauvignon		\$18.00	\$13.50	\$14.40
Silvestri 2019 Bella Sandra Chardonnay		\$45.00	\$33.75	\$36.00
Silvestri 2019 Piave Pinot Noir		\$40.00	\$30.00	\$32.00
Blue Canyon 2023 Sauvignon Blanc		\$16.00	\$12.00	\$12.80
FEBRUARY SELECTIONS	PRICES EXPIRE 04/30/2024			
Verraco Ridge 2020 Pinot Noir		\$19.00	\$14.25	\$15.20
Heart of the Matter 2021 Dolcetto Rosé		\$26.00	\$19.50	\$20.80
Pacific Valley 2019 Cabernet Sauvignon		\$26.00	\$19.50	\$20.80
Verraco Ridge 2020 Chardonnay		\$19.00	\$14.25	\$15.20
JANUARY SELECTIONS	PRICES EXPIRE 03/31/2024			
Montoya 2021 Sauvignon Blanc		\$19.00	\$14.25	\$15.20
Ranch 32 2020 Cooper's Red Blend		\$28.00	\$21.00	\$22.40
Montoya 2021 Pinot Noir		\$19.00	\$14.25	\$15.20
Ranch 32 2022 Chardonnay		\$28.00	\$21.00	\$22.40
PRIVATE RESERVE CLUB	PRICES EXPIRE 05/31/2024			
Pianetta 2021 Tuscan Nights		\$50.00	\$37.50	\$40.00
Comanche 2021 Tondré Grapefield Syrah		\$38.00	\$28.50	\$30.40
Bernardus 2021 Soberanes Chardonnay		\$50.00	\$37.50	\$40.00

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

MARCH 2024

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.

KIRK KENNEDY

A VISUAL TASTE OF MONTEREY



There's something for club members and guests to enjoy at our wine market & bistro. Upon entering, all who visit are greeted with an 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."

Continued Inside



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

SPRING WINE SALE 15% - 20% OFF

FREE SHIPPING NATIONWIDE ON ALL CASE PURCHASES!

TO ORDER CALL TOLL FREE: 888-646-5446 • TASTEMONTEREY.COM

Coming April 2024

15% Off - Monterey Wine Club,
20% Off - Club Quattro And Cellar Club
& Free Shipping Nationwide*
On All Case Purchases.

Check Online for the most up-to-date inventory.

Call for special pricing on orders of 3 cases or more. Sale begins 04-01-2024 and ends 04-31-2024
*Shipping not available in all states

Monthly Wine Selections

BLUE CANYON - 2021 Cabernet Sauvignon



Every living thing in Monterey County is directly influenced by the waters of the Monterey Bay. Hidden beneath the surface is an enormous submarine canyon, sixty miles long and two miles deep. Comparable in size and depth to its more visible counterpart in Arizona, this geologic wonder has been nicknamed the Blue Grand Canyon. Situated less than 100 yards off the shoreline of the Monterey Bay, this deep canyon provides a climatic pathway connecting the ocean to all four wine growing regions that extend to the south down the Salinas Valley, through the heart of Monterey County. At an estimated volume of 300 cubic miles of deep, cold water, the canyon's vast weather effect on these regions is manifested through fog, wind, and limited rainfall throughout the grape growing season.

Concentrated and rich aromas of blackberries and plums with hints of vanilla and mocha. Ripe black fruit flavors unfold in a long and savory finish, balanced with well-integrated tannins.

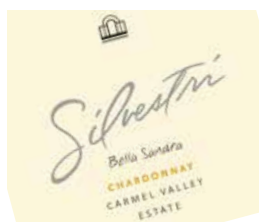
100% Cabernet Sauvignon

13.5% Alcohol

Cellar Through 2029

Comments: _____ ◇ Great ◇ Good ◇ So-So

SILVESTRI - 2019 Bella Sandra Chardonnay



The Silvestri Vineyards Chardonnays are pressed and put into stainless steel tanks. It is then racked to French oak barrels to begin primary fermentation (sugar to alcohol) which takes place over a 3-4 week period. After primary fermentation is complete the wine is then inoculated to begin the malolactic fermentation process. This process gives the wine a buttery, creamy character. The wine is then stirred every 10 days for several months to increase mouthfeel and then barrel aged for approximately 10 months before bottling.

An excellent vintage all around, this Chardonnay displays all the fruit, oak and acid balance it's known for. Begin with the aromas of pineapple and melon then taste the flavors of Asian pear a bit of hazelnut all combined. Creamy, soft mouth-feel finishes with fine acidity.

92 points, 2023 Wine Enthusiast buying guide! - "Lemon, macadamia- nut-butter and soft buttercream aromas converge on the nose of this bottling from an estate about 15 miles from the ocean. The palate is pithy and tense, with flashes of apple, pear and lychee that lead into more tropical flower flavors. —M.K."

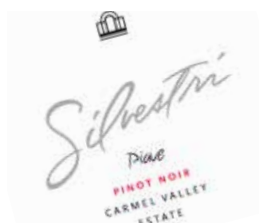
100% Chardonnay

13.5% Alcohol

Cellar Through 2025

Comments: _____ ◇ Great ◇ Good ◇ So-So

SILVESTRI - 2019 Piave Pinot Noir (Club Red)



Piave....A river in Northern Italy but also the middle name of their father, Louis Silvestri. The first born son of Italian immigrant parents who has inspired so many of the values that Silvestri Vineyards attempts to embody..... A deep love of family, a commitment to work and the joy of life, a striving for excellence, a positive attitude in the face of adversity and a "Rising Tide" to all he meets. Our newest wine family member is also our oldest family member.

Notes of black raspberry fruit flavors and a dose of spice blend seamlessly from aroma to palate. Enjoy the long, lingering finish. Happy with lamb burgers or roast duck.

100% Pinot Noir

13.5% Alcohol

Cellar Through 2026

Comments: _____ ◇ Great ◇ Good ◇ So-So

BLUE CANYON - 2023 Sauvignon Blanc (Club Blanc)



Blue Canyon wines are truly the "Soul of the Pacific Ocean." They deliciously express the nuances of each grape variety and the vineyards where the grapes are grown. These wines are unique to this maritime-influenced region, the meeting point of land and sea. In Blue Canyon's northernmost estate vineyards, cool fog lingers throughout the morning followed by driving winds and sunshine in the afternoon. This helps their estate-grown Sauvignon Blanc, Chardonnay and Pinot Noir grapes to ripen slowly and evenly, developing well-balanced, complex and concentrated fruit flavors.

Medium-bodied with a balanced acidity and lingering, bright fruit finish. Vibrant and crisp flavors with memorable aromas of citrus, quince pear, unripe melon and tropical fruit.

100% Sauvignon Blanc

13.5% Alcohol

Cellar Through 2026

Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued



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."



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.



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



Entertain with Wine



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.