

# Tasting Monterey

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

## COMING EVENTS

**Friday**  
**April 4, 11, 18, 25 2014**  
**Every Fridays Wine Bar**

A Taste of Monterey  
 Cannery Row  
 5:00pm-8:00pm\*  
 Join us every Friday  
 evening from 5pm to 8pm.  
 Start your weekend off  
 with a relaxing view, live  
 music, great food and a  
 glass of Monterey's finest.

### Store Hours

A Taste of Monterey  
 Cannery Row  
 Sun-Wed 11am-7pm  
 Thu-Sat 11am-8pm



\*No new member tastings  
 after 6:00pm

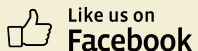
## APRIL REFERRALS



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## Viognier, Marsanne, Roussanne

### The Rhône's White Rangers



These days you have probably noticed a lot more white wines with varietal names that you don't immediately recognize. Undoubtedly, Viognier, Marsanne, and Roussanne are among the varietals you'll see out there, especially in California and more and more in Central Coast wines (including Monterey County). The three are all white varietals primarily associated with France's Rhône Valley (whose red varietals include Syrah, Grenache, and Mourvedre); however, there is a distinct difference in the wines they each produce. In what seems like a never-ending quest to find white wines other than Chardonnay to fill our wine racks, it's a good time to consider available options. Viognier, Marsanne, and Roussanne are three primary white Rhône varietals you'll also find on our own Monterey County wine racks.



**Viognier** - The origins of the Viognier grape are bit a murky, but many believe the varietal was actually first planted in what is now the country of Croatia and was introduced to the Rhône by the Romans. Over the centuries, it became known as one of the Rhône's primary varietals. Yet, the varietal was very nearly lost to the world somewhat recently, with only eight acres planted in the Northern Rhône in the 1960s. And at this time the varietal was not being grown in New World places like California, Washington State, or Australia. Thankfully, Viognier survived, and it is now thriving even in places such as Virginia.

Viognier has the potential to produce full-bodied wines that match up to Chardonnays. But Viognier has more natural aromatics such as hints of peach, pears, and violet. Also like Chardonnay, a winemakers choice of aging in stainless steel or oak can have huge impacts on wines produced.

A longtime Monterey County proponent of Rhône varietals, Marilyn Remark winery has been making outstanding Viognier wines for years. But we have some other wineries which are also produc-

ing nice Viognier wines, such as Marin's (included in February's club shipment - re-order now!), Scheid, and Leojami. Viognier is also often used as a blending varietal for both white and red wines. It adds aromatics to white Rhône-style blends and is used as a small percentage in Syrah wines to soften tannins. This practice began originally in French Côte-Rôtie wines, but now these wines are made around the world.

**Marsanne** - Marsanne is another northern Rhône varietal, but unlike Viognier, it is more often blended than produced as a varietal wine. With Roussanne, it is a principal component of wines from French growing regions such as Hermitage and Crozes-Hermitage. Like Viognier, Marsanne is now growing in popularity in Californian, Washington State, and Australian vineyards.

It's hard to find varietal Marsanne wines, but when you do, they are highly worth investigating. Marsanne wines are deeply colored with rich flavors of nuts combined with spice, honey, pear, melon, and honeysuckle. Marsanne wines in Monterey County remain rare and most of the time you'll see



*Continued Inside*

# MONTHLY WINE SELECTIONS

## DISTRICT 7 - 2011 *Pinot Noir*



Of all grape varieties, Pinot Noir is the most sensitive to its terroir. District 7 works hard each vintage to get it right in the vineyard so that when the grapes are harvested and arrive at the winery, they can step aside and allow the fruit to speak for itself. The cool temperatures of District 7 present ideal growing conditions for Pinot Noir. Each afternoon, the reliable winds from the Monterey Bay come howling down the valley, keeping their estate vineyards at a moderate temperature.

Flavors of black cherry and strawberry are complemented by a touch of vanilla and toast that linger in a long, silky finish. An elegant, balanced offering that is the ultimate food wine. Try it with grilled salmon, roast duck, pork tenderloin or soft-ripened cheeses.

100% Pinot Noir

13.9% Alcohol

Cellar Through 2017

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

## LINESHACK - 2010 *Roussanne*



Made with fruit from the new San Antonio AVA in Southern Monterey County. Tropical aromas of apricot, white peaches with floral and citrus notes and a hint of honey. Slightly dry with crisp acidity and minerality, silky on the palate. Floral finish is embellished by floral notes. Serve chilled. Excellent with rich shellfish (lobster and crab); sea bass or salmon. Also pairs nicely with mildly spicy foods (curries, gumbo), stir-fries in garlic and olive oil, a light pasta, roasted chicken, turkey or salads.

100% Roussanne

13.9% Alcohol

Cellar Through 2015

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

## TRE GATTI - 2011 *Baldo Rosso Syrah* (Club Red)



Italians consider Syrah a “vino da meditazione”; a wine to drink alone with deep thoughts. The fruity personality of Syrah is rich and darkly intense and more than any other grape, it strikes a balance between power and finesse. Syrah is rarely as tannic as Cabernet, but has an equally deep color and a similar degree of flavor complexity.

The 2010 Baldo Rosso is rich and complex showing an excellent balance between full fruit flavors and typical Syrah earthiness. The nose is raspberry and plum, with hints of smokiness and cocoa. The mouth reveals delicate but firm tannins while the mid-palate is defined by dark fruit: blackberry, boysenberry and a touch of blueberry. The wine finishes with notes of cherry, boysenberry and warm vanilla.

100% Syrah

13.4% Alcohol

Cellar Through 2017

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

## DISTRICT 7 - 2011 *Chardonnay* (Club Blanc)



District 7's cool climate estate vineyards, located just outside of the town of Greenfield, are blessed with a climate that is perfect for growing top quality Chardonnay. With morning fogs that often linger until mid-day, the intricate fruit flavors have time to develop while preserving crucial acidity. These just-right conditions place Monterey on par with the best growing regions of the world.

Each vintage, they strive to craft a Chardonnay that strikes a perfect balance between rich and refreshing. Through the judicious use of oak, they seek to complement, not detract from, the gorgeous tropical fruit flavors that are the hallmark of District 7. District 7's 2011 vintage has aromas of tropical fruit and butterscotch that lead into a lively blend of pear, pineapple and citrus flavors. It is a versatile wine with food, pairing particularly well with grilled seafood, roast chicken, or your favorite salad.

100% Chardonnay

13.5% Alcohol

Cellar Through 2015

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



## Cover Article Continued

the varietal in blended wines here. But Marilyn Remark has consistently produced top-notch Marsanne, wines and this writer recalls tasting an outstanding Marsanne from Michaud not long ago.



## Roussanne

Roussanne is grown around the world in the same places as Viognier and Marsanne, but a big difference with Roussanne is that the varietal has significant plantings in Italy and is a major component of Italian Montecarlo Bianco white blends.

Roussanne wines are intensely aromatic with floral, herbal, fruit and nutty notes. This may sound like the description for Marsanne, and, while it is indeed similar, with Roussanne the nuttiness characteristic is more profound...much more profound. After a glass of Roussanne you may feel like you've eaten a few handfuls of nuts. This may sound odd, but it's a wine tasting experience which should not be missed.

It's probably no surprise by now to read that Lineshack and Marilyn Remark produce outstanding Roussanne wines here in Monterey County, but they are not alone as Chesebro makes a very good one and Pelerin has a Roussanne/Viognier blend which is pri-

marily Roussanne.

You've seen the term "aromatic" now used for all three of these Rhône varietals, and they share other characteristics as well, such as the fact that these varietals are not on any beginning grower or winemaker's list. All three are notoriously difficult to grow, susceptible to winds, prone to disease, and low-yielding. In the winemaking department, all three are known to present steep difficulties for winemakers as they try and balance acidity and alcohol levels, both of which can sabotage a wine if not properly controlled. Additionally, while there are some late-harvest wines produced from these varietals which can age well, most of the time when you see these varietals on their own or in blends, the wines are meant to be opened within a few years.

Now you're prepared to try these delicate and interesting Rhône white rangers!

**Bryce Ternet** - contributing editor and author of the recently released: "The Stevenson Plan, A Novel of the Monterey Peninsula." See <http://www.mbryceternet.com/> for more.

## RECIPE

# Bacon-Wrapped Seafood Skewers

### INGREDIENTS

2 tablespoons	lemon juice
1/2 teaspoon	cayenne pepper
1/8 teaspoon	garlic powder
12	uncooked jumbo shrimp, peeled and deveined
6	large sea scallops, halved widthwise
12	bacon strips, halved
1	medium lemon, cut into wedges

### DIRECTIONS

In a large resealable plastic bag, combine the lemon juice, cayenne and garlic powder; add shrimp and scallops. Seal bag and turn to coat; let stand for 10 minutes.

Meanwhile, in a large skillet, cook bacon over medium heat until partially cooked but not crisp. Drain on paper towels. Drain and discard marinade. Wrap one bacon piece around each shrimp and scallop half.

On six metal or soaked wooden skewers, alternately thread the shrimp, scallops and lemon wedges. Grill, covered, over medium heat for 8-12 minutes or until shrimp turn pink and scallops are opaque, turning occasionally. Remove from skewers; squeeze lemon wedges over seafood. Yield: 3 servings.



\$5 WINE CLUB  
MEMBER

*Special*



### Artichoke & Leek Frittata

Cage Free Egg, Vella Jack Cheese, Creminelli Calabrese, Lemon Aioli

*April's member munchy is a leek and artichoke frittata, ATOM style. Spring leeks, our local artichokes, handmade artisan cheese and cured meat from California. Served with a little lemon aioli and herb salad.*

Every month A Taste of Monterey will be featuring a special menu item, at a great price, exclusively offered to our wine club members.

Enjoy with one of your favorite Monterey wines (or beer!) at our bay view tasting room on Cannery Row.



**PRIVATE RESERVE**  
Monterey Wine Club

3 Reserve Wines / Quarterly  
For More Info, Call:  
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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

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.

### PLEASE SEND QUESTIONS OR COMMENTS TO:

A Taste of Monterey  
Attn: Elaine Hewett  
700 Cannery Row, Ste. KK  
Monterey, CA 93940  
(888) 646-5446 ext. 13  
club@tastemonterey.com

### CLUB SAVINGS

Remember, as a Club Member, you receive a 15% discount on all purchases (20% for Quattro and Cellar members) and a complimentary tastings.

### NEWSLETTER STAFF

Robyn Rauh - Executive Editor  
Ken Rauh - Creative Director  
Bryce Ternet - Contributing Editor  
Elaine Hewett - Club Manager

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## MIX & MATCH

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

		REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
<b>APRIL SELECTIONS</b>		<b>PRICES EXPIRE 06/30/2014</b>		
	District 7 2011 Pinot Noir	\$20.00	\$15.00	\$16.00
	Lineshack 2010 Roussanne	\$18.00	\$13.50	\$14.40
	Tre Gatti 2011 Baldo Rosso Syrah	\$22.00	\$16.50	\$17.60
	District 7 2011 Chardonnay	\$18.00	\$13.50	\$14.40
<b>MARCH SELECTIONS</b>		<b>PRICES EXPIRE 05/31/2014</b>		
	Muirwood 2011 Vaquero Reserve Cabernet Sauvignon	\$22.00	\$16.50	\$17.60
	Joyce 2012 Joyce Steele Chardonnay	\$19.00	\$14.25	\$15.20
	Scheid 2010 Triple Layer Red	\$26.00	\$19.50	\$20.80
	Wrath 2012 Ex Anima Chardonnay	\$19.00	\$14.25	\$15.20
<b>FEBRUARY SELECTIONS</b>		<b>PRICES EXPIRE 04/30/2014</b>		
	De Tierra 2011 Puzzler	\$26.00	\$19.50	\$20.80
	Marin's 2012 Viognier	\$20.00	\$15.00	\$16.00
	Marin's 2011 Syrah	\$20.00	\$15.00	\$16.00
	De Tierra 2010 Sargenti Chardonnay	\$32.00	\$24.00	\$25.60
<b>PRIVATE RESERVE CLUB</b>		<b>PRICES EXPIRE 05/31/2014</b>		
	Pelerin 2009 Pelio Pinot Noir	\$42.00	\$31.50	\$33.60
	Cima Collina 2012 Tondre Chardonnay	\$50.00	\$37.50	\$40.00
	Travieso 2008 Amaranta Syrah	\$33.00	\$24.75	\$26.40
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