

Tasting Monterey

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

COMING EVENTS

Last Fridays Wine Bar

April 24
5:00pm-8:00pm*
Join us 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



Refer a friend to the Monterey Wine Club, and after they join, you get a \$20.00 Gift Card!



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WINE DIAMONDS

Jems of the Bottle



Have you ever held up a bottle of white wine and seen flakey things settled on the bottom? If so, perhaps you wondered how could a wine with flakes, which may even look like small pieces of glass, possibly be good? The same can be said for those times you've opened a bottle and noticed a thick layer of what appears to be little crystals on the end of the extracted cork. This undoubtedly resulted in the same situation – you seriously doubting you are about to taste a decent wine.

The irony of the situation is that the flakes and crystals in white wines do represent a flaw in the wine; however, it's not what you think. This is only what can be perceived as an aesthetic flaw. And, in fact, the presence of these flakes or crystals may indicate a wine of superior quality,

despite what may be perceived as an undesirable presentation.

What you are seeing is crystallized tartaric acid, commonly referred to as wine diamonds or Weinstein (wine stone). Acids naturally occur in many plants, including grapes, and tartaric acid is one of these acids.

This natural acid in grapes increases the longer grapes hang on the vine, which could eventually lead to more buildup of wine diamonds in a bottle. Furthermore, the more time the wine is given to ferment increases the potential presence of wine diamonds appearing in a bottle.

As white wines generally are higher in acids than red wines, this is more of a concern for white wines. However, after a long period in the bottle, red wines may have wine diamonds form as well, although their appearance will most likely be more recognizable as traditional red wine sediment.

So why don't you see flakes in white wine bottles or wine crystals underneath corks more often? The answer is called "cold stabilization." Although it can and is sometimes used by larger commercial wineries for red wines, cold stabilization is most often used for white wines.

This is an optional part of the winemaking process where the wine is chilled for about two weeks at temperatures close to freezing before bottling. While the wine is in tanks undergoing fermentation, this process speeds up the crystallization process and as the wine diamonds form, they will settle at the bottom of the tank. When the wine is then transferred to another tank for filtration purposes, a mother lode of wine diamonds is left behind. In larger wineries, the wine diamonds are harvested and later used to make cream of tartar, which bakers know serves as a great leavening agent.



Cold stabilization is optional in the sense that it's not a requirement to produce wine and is done solely for aesthetic purposes to make wines more attractive. However, this is primarily a new world practice, as not using cold stabilization during the process is more common in Europe.

And there are reasons to avoid cold stabilization. By subjecting wines to cold stabilization, the taste of the wine could be altered and some winemakers actually refer to the process as "tearing apart" their wines.

Yet, winemakers concerned with the appearance of their product will be inclined to use cold stabilization. But not all prescribe cold stabilization to their wines, as you'll occasionally find brave ones such as Annette Hoff Danzer at Monterey County's own Cima Collina winery. Annette's Pinot Blanc, available in A Taste of Monterey's wine arsenal, is a prime

Continued Inside

MONTHLY WINE SELECTIONS

SCHEID - 2011 Pinot Noir



One of the wonderful things about the wine industry is the number of family-run enterprises that exist. The Scheid family truly does believe that it is a privilege to get to work together every day. When Al Scheid founded Scheid Vineyards in 1972, he didn't imagine that his children would one day be working with him. He also didn't envision that the many quotable sayings he uses on a regular basis would be repeated – often – by his Scheid team.

For Scheid's 2011 vintage, Winemaker Dave Nagengast has crafted a wine of elegance and finesse. It is wonderfully supple, with a heavenly mouthfeel and tons of bright red fruit aromas and vivid flavors of black cherry and raspberry.

100% Pinot Noir

450 Cases Produced

14.5% Alcohol

Cellar Through 2016

Comments: _____ ◇ Great ◇ Good ◇ So-So

LA MERIKA - 2012 Pinot Grigio



La Merika is the legend of ancient explorers in search of a new land and the name of the shining star, which led them to the discovery of America. Escape the everyday and try La Merika Pinot Grigio. This wine comes from the vineyards of Monterey on California's Central Coast, where the warm days and cool nights are tempered by the ocean breezes that once brought explorers like you to this place of discovery.

Enticing aromas of orange blossom and honeysuckle greet the nose followed by flavors of white peach, pear and nectarine on the palate. This crisp and juicy medium-bodied Pinot Grigio delivers balanced acidity and a long, refreshing finish.

GOLD MEDAL - San Francisco International Wine Competition

GOLD MEDAL - 2014 Grand Harvest Wine Competition

100% Pinot Grigio

2,500 Cases Produced

13.5% Alcohol

Cellar Through 2015

Comments: _____ ◇ Great ◇ Good ◇ So-So

J. LOHR ESTATES - 2013 Wildflower Valdiguié (Club Red)



Valdiguié is a very large-berried variety, requiring extra vigilance from the Greenfield vineyard team to prune to only one bud per spur and to aggressively thin any extra shoots pushing from the cordon. Otherwise, yields are too high and ripening becomes difficult for this late-maturing variety. In J. Lohr winemaking, the goal is to preserve the varietal's wonderful natural acidity and fresh fruit character.

The vibrant 2013 J. Lohr Estates Wildflower Valdiguié is red-purple in color with profuse fresh fruit aromas of cherry, raspberry and red currant. The complexion on the palate is equally bright, dominated by pomegranate and raspberry, with a light peppery finish. Drink your last bottle just in time for the release of the new vintage! Serve chilled.

100% Valdiguié

1,400 Cases Produced

11.5% Alcohol

Cellar Through 2015

Comments: _____ ◇ Great ◇ Good ◇ So-So

CRU - 2011 Arroyo Seco Chardonnay (Club Blanc)



The 2011 CRU Arroyo Seco Chardonnay is comprised of grapes from two vineyards in the Arroyo Seco Appellation. Both the Marks and Cobblestone Vineyards are located just west of highway 101 in the Greenfield area. The vineyards receive daily coastal influence channeled down the Salinas Valley.

The fruit from both vineyards were whole cluster pressed and settled for 24 hours without any SO₂ to allow the enzymatic browning reaction to occur. After setting, the wines were racked and inoculated in tank with yeast prior to transfer to barrel for barrel fermentation. The lees were stirred periodically to help with mouth feel and flavors. Intense notes of green apple, nectarine, and jasmine. The palate is elegant and expressive with ripened nectarine, peach, pineapple and guava. The French oak is well integrated throughout the whole experience

100% Chardonnay

314 Cases Produced

13.7% Alcohol

Cellar Through 2016

Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued



example of a wine not undergoing cold stabilization. We think you'll agree that the result is nothing short of excellence.

The presence of wine diamonds indicates a wine with grapes which were allowed to ripen on the vine for a long time. And wine diamonds tell us that the winemaker fermented the wine slowly and with care. So instead of having a flawed wine, you actually may have a high quality wine on your hands.

And a turn of irony is that from Europe, France in fact, a new machine has been invented which performs what is called "electrolysis." This process performs the same functions as cold stabilization, with none of the potential negative impacts. However, it could be some time before these still expensive machines make it into the mainstream global wine production.

For now, just know that if you see flakes or crystals in your bottle of wine, don't be afraid. And don't worry – there is no harm in ingesting them. Instead see them as they are... gems of the bottle...diamonds.

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

GLAZED HAM

INGREDIENTS

1 (6 lbs)	boneless fully cooked ham
1 tablespoon	whole cloves
1 can (20 ounces)	sliced pineapple
1 cup	apricot preserves
1 teaspoon	ground mustard
1/2 teaspoon	ground allspice
	Maraschino cherries

DIRECTIONS

Preheat oven to 325°. Place ham on a rack in a shallow roasting pan. Score the surface of ham, making diamond shapes 1/2 in. deep; insert a clove in each diamond. Bake, uncovered, 1-1/2 hours.

Drain pineapple, reserving juice. In a small saucepan, combine pineapple juice, preserves, mustard and allspice. Bring to a boil; cook and stir for 10 minutes or until slightly thickened.

Spoon half of the glaze over ham. Secure pineapple slices and cherries on top and sides of ham with toothpicks.

Bake 30-45 minutes or until a thermometer reads 140°, basting twice with remaining glaze.

Yield: 16 servings



VISITING Varietals



VALDIGUIÉ

Pronunciation: Val-dee-ghee-ai

Definition: In California Valdiguié has traditionally been called "Napa Gamay". However, in the late 1990s the BATF ruled that wineries had until 2007 to cease using the term "Napa Gamay" and begin using the name Valdiguié on labels. In the "Golden State" Valdiguié is grown in a number of regions, with its highest concentration in the neighboring counties of San Luis Obispo and Monterey. In California, the grape is treated to a number of different vinification techniques. Carbonic maceration is often used to induce a fruit forward nature in the wine. This technique only serves to add to the confusion between Valdiguié and true Gamay from Beaujolais. In its French homeland, Valdiguié is a minor grape, grown in the Languedoc-Roussillon region. There it is also known as Gros Auxerrois. It is used to give color in the high-alcohol 'vin de table' red wine blends that originate from the Midi.

Flavor Profile: California Valdiguié has an excellent fruity style somewhat fuller-bodied and less acidic than most French Beaujolais wines. It is medium bodied with flavors of berries and black cherry.

Food Pairing: Pairs well with lighter and medium bodied dishes especially those with some acidity but can also match savory dishes. Chicken, turkey, salmon, tuna and grilled meats with mild acidic sauce, sausage, pasta with light tomato sauce

CHEESE

Varietals



WHITE CHEDDAR

What's the difference between white and yellow cheddar cheese? This is a great question! You would think that by color alone there would be a significant difference between yellow and white cheddar. Actually, there is no difference at all! When produced, cheddar cheese is naturally white to light yellow in color. The dark yellow, almost orange, color we typically see in cheddar cheese is the result of a coloring additive. This comes from a plant extract of the achiote tree called annatto. This additive gives the naturally white cheddar cheese that deep yellow, or orange, appearance.

Though there are different varieties of cheddar cheese, such as mild, medium, and sharp, the annatto does not contribute to the difference in taste. It is how long the cheese is aged that gives cheddar cheese the different flavors. In Middle Eastern cooking, cheese is a wonderful addition to many dishes. Cheddar cheese can be used to enhance the flavor of tuna pita sandwiches, and or as a topping on some varieties of hummus.




On Our Menu: Bravo Farms - Premium White Cheddar

This Cheddar is aged for a minimum of 90 days but usually ages about one year before it is released. The texture is firm and smooth, with a creamy mouth-feel. Flavors are buttery and rounded with a pleasant tang and notes of toasted brie-oché and butterscotch.

MIX & MATCH

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

APRIL SELECTIONS		REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
	Scheid 2011 Pinot Noir	\$32.00	\$24.00	\$25.60
	La Merika 2012 Pinot Grisio	\$15.00	\$11.25	\$12.00
	J. Lohr Estates 2013 Wildflower Valdiguié	\$12.00	\$9.00	\$9.60
	Cru 2011 Arroyo Seco Chardonnay	\$25.00	\$18.75	\$20.00
MARCH SELECTIONS		PRICES EXPIRE 5/31/2015		
	Line Shack 2012 Merlot	\$18.00	\$13.50	\$14.40
	Chesebro 2010 Chardonnay	\$19.00	\$14.25	\$15.20
	Bernardus 2010 SLH Pinot Noir	\$35.00	\$26.25	\$28.00
	Line Shack 2013 Chardonnay	\$18.00	\$13.50	\$14.40
FEBRUARY SELECTIONS		PRICES EXPIRE 4/30/2015		
	Indigené 2009 Philanthropist	\$21.00	\$15.75	\$16.80
	District 7 2013 Sauvignon Blanc	\$16.00	\$12.00	\$12.80
	District 7 2012 Cabernet Sauvignon	\$20.00	\$15.00	\$16.00
	Marin's Vineyard 2013 "Sweetheart" Viognier	\$20.00	\$15.00	\$16.00
PRIVATE RESERVE CLUB		PRICES EXPIRE 5/21/2015		
	Scott 2013 Chardonnay	\$26.00	\$19.50	\$20.80
	Faité 2010 Pinot Noir	\$50.00	\$37.50	\$40.00
	Boete 2007 Reserve Cabernet Sauvignon	\$50.00	\$37.50	\$40.00

TO ORDER, CALL TOLL-FREE: 888-646-5446

*PRICES LISTED REFLECT PRICE PER BOTTLE. NO OTHER DISCOUNTS APPLY.