

# Tasting Monterey

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



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## No Two Wines are Alike



We've all heard that certain grapes are indigenous to certain areas: Syrah from France, Gewürztraminer from Germany, Zinfandel from Croatia. Yet almost all varietals are grown around the world. Part of the reason viticulturists are able to grow wine varieties in many different locations relies on the science of cloning. Grapevines have a tendency to mutate, and winemakers take advantage of these mutations using familiar varieties to make new flavors in new areas.

We will forewarn you, this month's article gets a bit technical, so you're best to grab a glass before continuing! *Vitis Vinifera* is the name for a popular species of grape vine. It accounts for 90% of the world's grape production including grapes used for the table, raisins and wine. Native to Europe and Central Asia, thousands of varieties of this species are planted around the world. All of the varieties in your wine collection are most likely a member of this species from well-known Cabernet Sauvignon, Chardonnay and Pinot Noir to Riesling, Grenache, Malbec, Albariño and over a hundred more.

Although grape seeds can reproduce by any other varietal, generally they are propagated asexually to preserve the unique characteristics of the variety. That is to say Merlot vines are cut and replanted to breed Merlot vines. Although identical to its parent when planted, slight genetic variations are common. When a newly propagated vine exhibits different characteristics from its original parent vine a new clone is born. If this difference is desirable, for example the new vine ripens its fruit a week earlier, this vine is often propagated further to preserve these new favorable characteristics. The new, unique vine is assigned a name or number to distinguish it from other clones of a particular varietal.

Think of it this way: the name of a particular variety, such as Chardonnay, is a "surname" for vines that share a genetic history. Each varietal "family", in turn, shares several individual "sibling" clones, each with its own particular traits and name. Essentially, this means that there is more than one Chardonnay grape. To be considered unique, a clone must be different from other clones. Although sometimes slight, often times these distinctions can be important including differences in time of bud break, time of ripening, cluster architecture (loose versus tight), fruit yield and fruit quality. Some examples include the 46 known clones of Pinot Noir and Chardonnay in Dijon, France, known as the Dijon clones. Pinot Grigio, for



*Continued Inside*

# MONTHLY WINE SELECTIONS

## BERNARDUS - 2014 SLH Pinot Noir



The Santa Lucia Highlands Pinot Noir is a blend of Pinots from several specially selected vineyards. It amply demonstrates all the characteristics that have made this wine region world famous for its Pinot Noirs. The Santa Lucia Highlands appellation has long been a focus for Bernardus as they recognized early on the phenomenal potential of this great region. They have been producing small vineyard-designate bottlings from several of their favorite vineyards for many years. Recently, Bernardus has increased their vineyard selections and felt the time was right to bottle their Santa Lucia Highlands Pinot Noir.

In the glass, we find gorgeous aromas of candied red cherry and spice, along with subtle oak notes. The palate is redolent with ripe red fruit flavors and a bright, crisp finish - perfect for drinking soon, but capable of aging for several years to come.

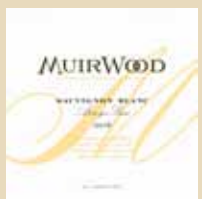
100% Pinot Noir

13.5% Alcohol

Cellar Through 2020

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

## MUIRWOOD - 2016 Sauvignon Blanc



Muirwood is a line of limited production, reserve wines grown, produced and bottled from their vineyards along California's Central Coast. Located in the premium grape-growing appellations of Monterey and Arroyo Seco, their vineyards yield intense, full-flavored fruit of exceptional quality.

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

13.9% Alcohol

Cellar Through 2020

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

## MUIRWOOD - 2015 Cabernet Sauvignon (Club Red)



For the Muirwood collection, their winemaker selects the finest fruit, and then handcrafts the wine with extraordinary attention and care to produce distinctive wines with great nuance and depth. The finest their company has to offer.

For the Muirwood Cabernet Sauvignon, they selected the finest grapes from their Vaquero vineyard located in the Arroyo Seco appellation and then handcrafted the wine to create this signature experience. With its abundant black currant and berry tones, this fine wine compliments a variety of roast meats and cheeses. Barrel-aging the wine for twelve months before bottling softens the tannins and produced this supple, lush wine ready to be enjoyed today.

100% Cabernet Sauvignon

13.4% Alcohol

Cellar Through 2022

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

## BERNARDUS - 2016 Bernardus Rosé (Club Blanc)



Bernardus Rosé is made from their freshly pressed Santa Lucia Highlands Pinot Noir grapes and is the result of a classic Burgundian technique developed to produce highly-concentrated Pinot Noirs. As the grapes are being crushed they bleed off a small percentage of the juice before it has a chance to absorb much color from the grape skins. For the grapes in the fermenter, this means a better juice to skin ratio resulting in a Pinot with more intense color and structure. The barely colored juice we obtain is then fermented to dryness providing us with a delicious, light and fruity Rosé of Pinot Noir.

Our Rosé is made in a style reminiscent of those found in the Provence region of France. The color is a bright, very pale salmon. The aromas are classic with delicate scents of red berries and rose pedal. The palate is crisp and refreshing with flavors of raspberry and cherry which linger on its gentle finish. It is a low 12.8% alcohol, which adds to the refreshing style of this wine making it a perfect wine for light summer cuisine!

100% Pinot Noir

12.8% Alcohol

Cellar Through 2019

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



## Cover Article Continued

example, is the best known white grape varietal clone of Pinot Noir.

If variations of existing varieties produce clones, how do new varieties originate? Cabernet Sauvignon, the offspring of Cabernet Franc and Sauvignon Blanc, is a noteworthy example and a result of cross pollination. Cross pollination occurs when two different varieties of the same grape species (such as the *Vitis Vinifera* species) are crossed, meaning seeds from one grape varietal fertilize grapes from another varietal. In contrast, hybrids are a cross of two different grape species. Human engineered hybrid varieties were first developed in response to the outbreak of phylloxera during the late 19th century. These tiny sap-sucking insects fed on the roots of grapevines cutting off the flow of nutrients and water to the vine. Today most grape hybrids are the result of crossing *Vitis Vinifera* varieties with phylloxera-resistant Native American varieties.



Although identical to its parent, once a clone is planted, it may develop very different characteristics. Grapevines evolve and mutate based on their surroundings. Take any famous vineyard and plant it in a different appellation, and the wine would become unrecognizable, even if treated in the same way and processed by the same hands. These distinct traits can be the result of genetic changes as well as the fact that varieties are expressed differently in different environments. Over several generations, clones may begin to produce distinctive wines from the original vine. Characteristic differences can be dramatic, many clones are now less susceptible to certain kinds of disease and mildew than the original vine, while the differences in the flavor profile can range from being very pronounced to being extremely difficult to differentiate even to a refined palate.

## RECIPE

### Tequila-Lime Pork Tenderloin

#### Ingredients

1 cup	fresh lime juice
1/2 cup	tequila
1/2 cup	orange juice
1/4 cup	chopped fresh cilantro
2 tablespoons	chopped green chiles
1 1/2 tablespoons	chili powder
1 teaspoon	minced garlic
1 tablespoon	honey
1 teaspoon	salt
3/4 teaspoon	ground black pepper
2	pork tenderloins



#### Directions

Whisk together the lime juice, tequila, orange juice, cilantro, chiles, chili powder, garlic, honey, salt, and pepper in a large bowl; pour into a gallon-sized resealable bag; add the pork tenderloins; seal and store in refrigerator overnight. Preheat an outdoor grill for high heat and lightly oil grate.

Cook the pork on the preheated grill, turning occasionally, until meat has reached an internal temperature of 145 degrees F, about 20 minutes

## VISITING Varietals



### ROSÉ

**Pronunciation:** roh-ZAY

A rosé is a type of wine that incorporates some of the color from the grape skins, but not enough to qualify it as a red wine. It may be the oldest known type of wine, as it is the most straightforward to make with the skin contact method. The pink color can range from a pale "onion-skin" orange to a vivid near-purple, depending on the varieties used and winemaking techniques. There are three major ways to produce rosé wine: skin contact, saignée, and blending. Rosé wines can be made still, semi-sparkling or sparkling and with a wide range of sweetness levels from highly dry Provençal rosé to sweet White Zinfandels and blushes. Rosé wines are made from a wide variety of grapes and can be found all around the globe.

When rosé wine is the primary product, it is produced with the skin contact method. Black-skinned grapes are crushed and the skins are allowed to remain in contact with the juice for a short period, typically two to twenty hours. The must is then pressed, and the skins are discarded rather than left in contact throughout fermentation (as with red wine making). The longer that the skins are left in contact with the juice, the more intense the color of the final wine.

When a winemaker desires to impart more tannin and color to a red wine, some of the pink juice from the must can be removed at an early stage in what is known as the saignée (from French bleeding) method. The red wine remaining in the vats is intensified as a result of the bleeding, because the volume of juice in the must is reduced, and the must involved in the maceration becomes more concentrated. The pink juice that is removed can be fermented separately to produce rosé.

CHEESE

Varietals



JARLSBERG

Jarlsberg was first made from 1815 to 1832 at the Jarlsberg Manor near the famous Oslo Fjord. For those not familiar with the term, a “fjord,” is a long narrow inlet into which the sea flows between steep cliffs. Carved by glacial activity, Norway is more famous for them than any country in the world. The country is also famed for its Jarlsberg cheese. The most widely hailed and popular of the Norwegian cheese brands, Jarlsberg accounts for sixty percent of Norwegian cheese exports. As is the case with artisan cheeses, Jarlsberg owes its high quality and smooth flavor to the richness and consistency of the milk provided by Norway's dairy herds. World famous, Norway's mellow, golden yellow Jarlsberg cheese has earned its fame from its characteristic nutty taste and attractive appearance with variously-sized round holes. A very versatile favorite, it makes a fantastic table cheese that also works well in a variety of sandwiches and cooked dishes. Jarlsberg has the consistency, texture, and hole-formation of Swiss Emmental, but a sweeter flavor that is more nut-like than its Swiss-made counterpart. Another difference worth noting is the density and weight distinctions between the two. A full wheel of Jarlsberg weighs about 20 lbs., one tenth the weight of a wheel of Emmental, which may explain why it can aptly be called “Baby Swiss.” Despite these differences, Jarlsberg still makes a most suitable substitute for Emmental, be it as a table cheese, dessert cheese, sandwich cheese or recipe substitution.

A mild cheese, reminiscent of Swiss, Jarlsberg has large irregular holes and a distinct nutty flavor. Its semi-firm yellow interior has a texture that is buttery rich with a mild and slightly sweet flavor. It's an all-purpose cow's milk cheese that's ideal for snacking, sandwiches, entertaining and cooking. It's often served with fresh fruit and bread. It melts beautifully, making it great for fondue.

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