

Let's *Wine*
About it



TANNAT

Pronunciation:
Tan NAW

- Origins lie in the Basque country, on the border between France and Spain
- One of the highest levels of antioxidants of all red wines
- Aged in oak which adds flavors of cedar, baking spices and chocolates
- Thick-skinned grape variety that produces deeply colored, well-structured wines
- Pair Tannat with sausage, duck and fatty cuts of beef like rib eye
- Common blending partners include Cabernet Sauvignon, Cabernet Franc, Merlot, Pinot Noir and Zinfandel

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.

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**

| APRIL SELECTIONS | PRICES EXPIRE 06/30/2020 | REGULAR PRICE* | 12-BOTTLE DISCOUNT PRICE* | 6-BOTTLE DISCOUNT PRICE* |
|---|--------------------------|----------------|---------------------------|--------------------------|
| Robert Mondavi 2017 Rum Barrel-Aged Merlot | | \$17.00 | \$12.75 | \$13.60 |
| Bernardus 2018 Sauvignon Blanc | | \$25.00 | \$18.75 | \$20.00 |
| Cambiata 2016 Pinot Noir | | \$23.00 | \$17.25 | \$18.40 |
| Robert Mondavi 2018 Rum Barrel-Aged Chardonnay | | \$17.00 | \$12.75 | \$13.60 |
| MARCH SELECTIONS | PRICES EXPIRE 05/31/2020 | | | |
| Pareto's Estate Eighty20 Cabernet Sauvignon | | \$17.00 | \$12.75 | \$13.60 |
| Scott Family Estate 2017 Chardonnay | | \$36.00 | \$27.00 | \$28.80 |
| Four Virtues 2018 Pinot Noir | | \$25.00 | \$18.75 | \$20.00 |
| Carys 2019 Pinot Gris | | \$18.00 | \$13.50 | \$14.40 |
| FEBRUARY SELECTIONS | PRICES EXPIRE 04/30/2020 | | | |
| Retro 2017 Cabernet Sauvignon | | \$28.00 | \$21.00 | \$22.40 |
| Montoya 2017 Chardonnay | | \$17.00 | \$12.75 | \$13.60 |
| Montoya 2016 Pinot Noir | | \$17.00 | \$12.75 | \$13.60 |
| Retro 2017 Chardonnay | | \$25.00 | \$18.75 | \$20.00 |
| PRIVATE RESERVE CLUB | PRICES EXPIRE 05/31/2020 | | | |
| Mer Soleil 2017 Pinot Noir Reserve | | \$40.00 | \$30.00 | \$32.00 |
| Bernardus 2017 Cabernet Sauvignon | | \$50.00 | \$37.50 | \$40.00 |
| Travieso 2013 Amaranta Syrah | | \$36.00 | \$27.00 | \$28.80 |

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



MONTEREY COUNTY *Chardonnay*



Monterey County is known for many things. Breathtaking views, oceanside golf courses, even as a place where fancy cars gather once a year. However, it is Monterey County Chardonnay that perks up both the ears and taste buds of wine lovers and enthusiasts across the world. It is no secret that liking Chardonnay is an acquired taste. We think it's fair to say that you either love it or hate it. The Chardonnay produced in this area is rich in flavor

and deep in structure. Our famous American Viticultural Areas (AVA), such as Santa Lucia Highlands and Arroyo Seco are in the "Goldilocks" zone of climate for growing Chardonnay grapes. In addition, the Blue Grand Canyon develops more fruit aromas and taste. This is why you'll typically experience our signature tropical and stone fruit flavors in Monterey County Chardonnays. Depending on winemaker preference, both malolactic fermentation and oak profiling can add flavors of cream, vanilla, and butterscotch. With stainless-steel fermentation, many Chardonnays being produced now have less oak and more acidity. So now it could be quite possible to find a Chardonnay that even the most harsh Chardonnay critic can enjoy! Regardless of taste preference, it is not up for debate that Monterey County Chardonnay produces award-winning flavors from one of the world's most outstanding grape growing areas. Bottles that those of you reading this just might have received to open and enjoy this month.



April 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

Sippin' with the Staff

Achelle Reynoso



Hello everyone! My name is Achelle Reynoso and I am the A Taste of Monterey staff member that is behind the text of these monthly newsletters, as well as our social media. With that being said, go follow @atasteofmonterey on Facebook and Instagram if you haven't yet!

We thought it would be great to "Sip with Me" this month, and answer the questions I've been posing to my fellow team members! Most of you might recognize me running around A Taste of Monterey's bistro floor serving you wine and dropping off crab dips to your ocean view tables. I am originally from Visalia, CA, and moved here to attend California State University, Monterey Bay. I graduated with a degree in Communications with an emphasis in Journalism and Media Studies.

Q: How long have you worked in the wine industry? Specifically with A Taste of Monterey?

A: I've worked in the wine industry for almost two and a half years now, lucky to say all of that time has been spent at A Taste of Monterey. I've learned so much about Monterey County wine and have loved every bit of the beauty that goes into this timeless craft.

Q: What is your favorite bottle of red wine from our wine wall? White wine?

A: My favorite bottle of red wine from our wine wall is Odd Lot. Starting off as a sweet white wine drinker and slowly graduating to reds, Odd Lot was the first red wine I enjoyed. It is a blend of Petite Sirah and Petit *Continued Inside*

Monthly Wine Selections

ROBERT MONDAVI - 2017 RUM BARREL-AGED MERLOT



Robert Mondavi's latest addition to their portfolio, Rum Barrel-Aged Merlot blends the traditional craftsmanship of California winemaking with the exotic tradition of dark rum barrel aging. This results in an incredibly bold and unique sensory expression. Following in the footsteps of their Bourbon Barrel-Aged wines, a portion of this Monterey County Merlot is aged in used Rum barrels. These used barrels impart complex nuances of molasses and toasted coconut.

Ruby red in color, the Rum Barrel-Aged Merlot fills the glass with rich aromas of molasses, maple, and black plum. Well balanced flavors of jammy plum and blackberries with toasted coconut, baking spices and rich vanilla lead to a long, lush finish.

100% Merlot 14.5% Alcohol Cellar Through 2024
 Comments: _____ ◇ Great ◇ Good ◇ So-So

BERNARDUS - 2018 Sauvignon Blanc



Beginning with the 2014 vintage, Bernardus has chosen to bottle only Sauvignon Blanc grapes from the Griva Vineyard. Planted uniquely with the celebrated "Musqué" clone especially for Bernardus, it has long been the backbone of their Sauvignon Blanc program. Also, in 2014 they debuted a small bottling of Signature Griva which represents a special selection of the best, most expressive lots from the vintage. They often add a dash of Semillon, also grown for them by Michael Griva, which gives a note of richness and complexity to this superb wine. All their grapes are hand-picked during many successive pickings at various ripeness levels in order to have a broad palette of flavors and acidity levels from which to create the final blend. The "Signature" bottling represents a small batch drawn from the best lots of the vintage.

The 2018 Signature Griva bottling has classic aromas of white fruits, accented by fresh grassy nuances. The beautifully rich palate exhibits bright exotic fruit flavors with notes of tropical fruits, lime and grapefruit zest. The 2018 version is exceptionally rich, yet perfectly balanced with a gently crisp, refreshing acidity.

100% Sauvignon Blanc 13.2% Alcohol Cellar Through 2021
 Comments: _____ ◇ Great ◇ Good ◇ So-So

CAMBIATA - 2016 Pinot Noir (Club Red)



The fruit for Cambiatà's 2016 Pinot Noir came from one of the oldest Pinot Noir vineyards in the Santa Lucia Highlands. There's something special about old vines that winemakers and viticulturists just love. Mature vineyards tend to self regulate and their wines have a concentrated sappiness that is intellectually and hedonistically satisfying. Cambiatà works with these senior citizens for 12 vintages and love the Pinots they produce.

2016 was a Goldilocks vintage – not too hot, not too cold. It offered the mild growing conditions that bears and Pinot Noir vines love best. The vineyard ripened on schedule without any sunburn or mold. The flavors were fully developed and the acids were balanced. It was a year that showcased the taste of the site as much as the personality of the variety. This 2016 is ripe and forward with oodles of black cherries topped with spicy clove and smoked paprika. The palate is full and rich and the underlying structure keeps the wine

fresh and lively.
 100% Pinot Noir 13.8% Alcohol Cellar Through 2022
 Comments: _____ ◇ Great ◇ Good ◇ So-So

ROBERT MONDAVI - 2018 Rum Barrel-Aged Chardonnay (Club Blanc)



This Chardonnay is the first and only Chardonnay that blends the craftsmanship of California winemaking with the Southern tradition of Bourbon Whiskey aging, resulting in an incredibly bold sensory expression. They start their unique process with Chardonnay grapes carefully picked at the peak of ripeness from Monterey County vineyards. The wine is then aged and blended to deliver exceptional fruit flavors and complexity. Next, a portion of the blend is selected to be aged for an additional two months in a combination of new and used Bourbon Whiskey barrels. Their new barrels give the wine a deep, rich, toasty flavor. The used barrels, from a world renowned Kentucky distillery, add vanilla aromas and baking spice notes.

The 2018 Bourbon Barrel-Aged Chardonnay is golden straw in color and opens with aromas of ripe, grilled pineapple, with hints of toasted marshmallow, and vanilla bean custard. Rich, creamy, and concentrated flavors of grilled pineapple, lemon custard, graham cracker, toffee, vanilla bean, baking spices, and toasty oak lead to a balanced acidity and lingering finish.

100% Chardonnay 14.5% Alcohol Cellar Through 2022
 Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued



Verdot. It is big and bold, but the best way I can describe it is "drinkable." Which I know sounds funny, but you could get in trouble with how smoothly this red goes down.

My favorite white wine we carry is Bernardus Sauvignon Blanc. Refreshing and tasty, little hints of grapefruit. Delicious!

Q: What are your favorite pairings with red and white wine?

A: Cheese! Working at A Taste of Monterey has really expanded my palate and opened me up to trying new things, including a variety of cheeses. My absolute favorite is Cypress Grove's Humboldt Fog. Pairing it with a crisp white wine and some strawberry jam layered on a cracker is my favorite way to enjoy it.

Q: If you were a bottle of wine from our wine wall, which one would you be, and why?

A: I think if I could describe myself as a wine I would say the Saber Sparkling Wine because it is bubbly, fruity, and refreshing.

Q: What is your favorite thing about Monterey?

A: My favorite thing about Monterey Bay is its effortless beauty. I've been so fortunate to both live and work in such a breathtaking place. Whether it is cold and gray or sunny and clear, this area radiates a natural state of loveliness at all times. If I'm ever having a bad day, all I have to do is go outside and all stress melts away immediately with just one gaze into the bay.

Winery Spotlight



Winemaker, Michael Simons, began his winemaking journey with what can only be described as a plain and simple love for the winemaking process. He began with a small production of 1,800 cases with grapes from surrounding vineyards. Doors officially opened for him in 2000. The name, "Comanche," stems from a big and memorable part of Simons' young life. Comanche was the name of his horse when he was 10 years old. The horse's name as well as his shoe can be found on every bottle that is produced, as well as the theme of "dog and pony" that now runs through Comanche as an off-label.

"My goal, as is every passionate winemaker's goal, is to learn and improve. Wine, the simplest thing to make, is anything but simple! Wine is so fascinating, from it's tiniest microbial level to what it can give to you in a glass, is nothing short of incredible. My passion realizes itself in two unassuming places. First is in the vineyard, as the fruit



starts ripening. The flavors are so wonderful that I want to bring it all home. And I try to," explains Simons.

Comanche, like most labels in this area, takes full advantage in the Peninsula being the most ideal spot in the world for growing wine grapes. With amazing areas such as the Santa Lucia Highlands, Arroyo Seco, and the San Antonio Valley, Simons has been able to produce incredible wines from Monterey County. "The specialness of Monterey County is found in the microclimates that allow an abundance of varietals to express their potential. Central California is blessed with these same conditions," says Simons.

Within the last year, Simons moved into an incredible spot in downtown Monterey. With a tasting room in a prime location, Simons has been able to showcase his wines to both locals and visitors with a lovely ambiance and local cheeses.

Cheese Corner



MONTEREY JACK

Monterey Jack is a semisoft cheese with an ivory to pale yellow color. Its flavor is similar to American muenster. Monterey Jack comes in two variants which are the Dry Jack and the Pepper Jack.

The Dry Jack or Dry Monterey Jack is an aged version of the cheese. It can be grated and used just like Parmesan cheese. It was accidentally created in 1915 when a San Francisco cheese wholesaler stored and forgot several wheels of fresh Jack cheese. When he rediscovered the stored Jack, it had become a well-aged hard cheese and his customers found it as a good substitute for the classic and age hard cheeses like Parmesan.

Pepper Jack on the other hand is a derivative of Monterey Jack which is flavored with spicy chili peppers and other different peppers and herbs. It is usually used as a substitute to regular Jack cheese in dishes like quesadillas. It can also be eaten with bread or crackers as a snack or as part of an hors d'oeuvre. Aside from the two popular variants, there are also other versions of Monterey Jack that are flavored with garlic or pesto but they are less common.

Monterey Jack is also known to be low in tyramine, a compound that is thought to be associated with headaches, making it recommended for those who suffer from migraines.

If you're thinking of what wine pairings are great with Monterey Jack, it can go well with Pinot Noir and Riesling.

Monterey Jack is indeed a true American cheese and if you still haven't tried it, it is available across all grocery stores and supermarkets in the United States.