

*Entertain*  
with Wine



**BLEND BY THE GLASS**

Did you know that many of the world's most popular wines are blends? Meritage, Red Bordeaux, Côtes du Rhône, Rioja, Champagne -- yup, all blends. Even varietal wines are often made up of more than one kind of grape. At your next event, invite guests to blend their own glass of wine using some of the base components of these wines. In Meritage, for example, the main grapes are Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec and Petit Verdot. Look for single varietal bottlings of some or all of these grapes (from the same producer and vintage is ideal), pour the wine into labeled test tubes, and blend away! You may be surprised how much you like the result.

**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.

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APRIL SELECTIONS	PRICES EXPIRE 06/30/2021	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
Montoya 2019 Pinot Noir		\$17.00	\$12.75	\$13.60
Bernardus 2019 Sauvignon Blanc		\$25.00	\$18.75	\$20.00
Comanche 2018 Mesa del Sol Zinfandel		\$32.00	\$24.00	\$25.60
Montoya 2019 Chardonnay		\$17.00	\$12.75	\$13.60
MARCH SELECTIONS	PRICES EXPIRE 05/31/2021			
Craftwork 2018 Cabernet Sauvignon		\$19.00	\$14.25	\$15.20
Joyce 2018 Chardonnay		\$22.00	\$16.50	\$17.60
Joyce 2019 Submarine Canyon Pinot Noir		\$25.00	\$18.75	\$20.00
Craftwork 2020 Sauvignon Blanc		\$18.00	\$13.50	\$14.40
FEBRUARY SELECTIONS	PRICES EXPIRE 04/30/2021			
Ranch 32 2018 Cooper's Blend		\$20.00	\$15.00	\$16.00
Pierce Ranch Vineyards 2019 Verdelho		\$25.00	\$18.75	\$20.00
Pierce Ranch Vineyards 2016 Cabernet Sauvignon		\$28.00	\$21.00	\$22.40
Ranch 32 2019 Chardonnay		\$20.00	\$15.00	\$16.00
PRIVATE RESERVE CLUB	PRICES EXPIRE 05/31/2021			
Joyce 2018 Gabilan Pinot Noir		\$45.00	\$33.75	\$36.00
Mesa Del Sol 2013 Syrah		\$38.00	\$28.50	\$30.40
Pianetta 2018 Sangiovese		\$38.00	\$28.50	\$30.40

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



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Check out our live webcam while you sip on some Monterey Wine.

**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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## Monterey WINE CLUB



Enjoying wine on their deck Jan 2021

**MEET OUR MEMBERS:**  
*Richard and Shelly Branson*

Richard and Shelly Branson are both California natives. The couple lived for many years in Stockton, California before moving to Aptos, California in 1997. With wine knowledge from tasting wines in the Lodi area, as well as a business in the food industry called, Pacific Ingredient Exchange, Richard and Shelly both had a familiar background with wine. However, it was not until 2001 that the couple first discovered A Taste of Monterey.

They were first introduced to the wine bar and bistro through a dinner that owner, Ken Rauh, put on for IFT, an international association of food technologists and related food industry people. "What fascinated us about A Taste of Monterey was the variety and

the education. The way Ken presented the wines from the region was great. We have hardly gotten the same wine twice in all of the years we have been a part of the club. It has been a learning experience," says Richard.

Richard and Shelly are two members that really take full advantage of all of the perks the wine club has to offer. Living just up the Central Coast, they chose to not have their wines shipped, but rather use the wine club as a reason to drive down to the Peninsula as a sort of "staycation." The couple will enjoy a nice lunch in Carmel, take their dog to the beach, or use their membership to visit the Monterey Bay Aquarium.

Before heading back home, they stop into the bistro, taste wine, order a flatbread, do a little shopping in the retail area, before eventually heading out (sometimes with cases of wine, depending on their visit). The two use the "no-corkage" program with local restaurants and have taken many guests to see the view of the bay from their wine club. "We love to take friends there from out of the country. We have taken friends there from places like Tunisia and Turkey and they just loved it," says Richard.

In addition, the two have also utilized A Taste of Monterey as an event space. "We were able to share it with a lot of our food industry people. There was a convention held every year in Monterey called, The Western Frozen Food convention. People would come from all over the country, and

*Continued Inside*

## MEMBER PICK PACK *Richard & Shelly*



Richard and Shelly have picked some truly excellent wines for you to enjoy in his wine club member designed pack. Enjoy these four ultra-premium wines selected from our very own veteran Monterey Wine Club members.

Retail: \$86 • Sale: \$69

Monterey Wine Club: **\$58<sup>65</sup>** • Club Quattro & Celler: **\$55<sup>20</sup>**

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# Monthly Wine Selections

## MONTOYA - 2019 PINOT NOIR



The Monterey American Viticultural Area (AVA) is one of Monterey County's top growing regions, with day-to-night swings of up to 50 degrees producing vibrant, lusciously flavored grapes. Grapes for Montoya wines were grown on their Monterey vineyards, giving them control over quality from the time the vines are planted until grapes are harvested. Most of the grapes for the 2018 Montoya Pinot Noir come from the Windmill, Twin Oak, and Suter Vineyards in Monterey's Arroyo Seco AVA. These vineyards produce grapes with crispness, fine structure and ripe berry flavors.

After cool night and early morning harvest, the grapes underwent extended skin maceration during fermentation to accentuate juicy blackberry and raspberry fruit flavors. Aging for 12 months in 100% French oak barrels imparts a silky richness and complexity, while the addition of a touch of Syrah lends spiciness and structure. The wine was gently fined and filtered prior to bottling.

Juicy blackberry and raspberry fruit flavors, with balanced structure and a silky, complex finish.

95% Pinot Noir, 5% Syrah

13.5% Alcohol

Cellar Through 2024

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

## BERNARDUS - 2019 Sauvignon Blanc



All the Sauvignon Blanc grapes come from a block, specially planted for Bernardus, in the Griva Vineyard with the celebrated "Musqué" clone. They often add a dash of Semillon, also grown for them by Michael Griva, which contributes a note of richness and complexity to this superb wine. All the 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 their final blend.

The 2019 Signature Griva bottling has aromas of grapefruit accented by mineral nuances. The beautifully rich palate exhibits bright tropical fruit flavors with notes of lime and grapefruit zest. The 2019 version is beautifully rich, yet perfectly balanced with a gently crisp, refreshing acidity.

99% Sauvignon Blanc, 1% Semillon

12.3% Alcohol

Cellar Through 2024

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

## COMANCHE - 2018 Mesa del Sol Zinfandel (Club Red)



Comanche Cellars is a winery named after Comanche, owner Michael Simons' horse when he was ten years old. This trusty childhood companion was an important part of a young life, and his name is a loving tribute to this old friend. In his honor, Comanche Cellars wines are boldly flavored steeds, built to go the distance, with sure-footed speed and confidence. Michael is proud that Comanche's name and shoes are on every bottle of his wine. Comanche Cellars is located on California's Monterey Peninsula and they take advantage of the wealth of vineyards in this incredible region. They have created long-standing relationships with local vineyard owners to source some of the finest fruit in California.

You'll enjoy flavors of blackberry-cherry brandy combined with notes of bright blueberry, leather and pipe tobacco in this smooth yet spicy Zin with an oh-so-satisfying finish.

100% Zinfandel

14.4% Alcohol

Cellar Through 2027

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



## MONTOYA - 2019 Chardonnay (Club Blanc)

Most of the grapes for the Montoya Chardonnay come from the Suter and Zanetta Vineyards in Monterey's Arroyo Seco AVA. These vineyards produce grapes with crisp acidity and classic California ripe fruit flavors.

After cool night and early morning harvest, the grapes were barrel fermented in American and French oak, providing vanilla notes and a toasty, rich backdrop for the wine's crisp tropical fruit flavors. Secondary malolactic fermentation adds a creamy, buttery finish. The wine was gently fined and filtered prior to bottling.

Crisp guava and mango tropical fruit flavors, with a touch of toasty vanilla and a rich, buttery finish.

100% Chardonnay

13.5% Alcohol

Cellar Through 2022

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

Cover Article Continued



Richard and Shelly in 2001

since our business is an exclusive representative for certain companies, we would host parties at A Taste of Monterey for our suppliers," says Richard. "We would have people from Wisconsin just in awe having wine looking at the waves crash up against the rocks."

When asked what has kept the two a part of the wine club for so long Shelly explains, "We enjoy the people. Everytime we go down there it is a pleasant experience. I just enjoy it very much."

"It's our favorite, we have dropped other wine club memberships, but we will probably never drop this one, it's more than just wine tasting," says Richard.

Although enthusiasts of all varieties of wine, Richard and Shelly are a part of Club Quattro. They have two daughters, a son-in-law, and two grandsons that live nearby. Their daughter and son-in-law have taken over Pacific Ingredient Exchange, moving the business just up the street from where the two reside. The couple just celebrated their 51st wedding anniversary in March by taking a trip to the Monterey Bay to enjoy the sights and pick up their wine.

## WINERY SPOTLIGHT:

Montoya Vineyards is a multi-vineyard winery in Monterey County. Having multiple vineyards in different American Viticulture Areas (AVA) such as, Arroyo Seco, offers Montoya a wide range of concentrated and vibrant flavors of grapes. Montoya uses this advantage to create their delicious Pinot Noir, Chardonnay, Cabernet Sauvignon, Sauvignon Blanc, and Rose.



"It's the perfect palette to draw from when blending wines to be approachable, affordable and at the same time complex and stylish," says winemaker Jose Ramirez. Jose Ramirez became Montoya's winemaker in 2018. Ramirez first began his winemaking career with ASV Wines in Delano, Calif. as an Assistant Winemaker. During this time he also began a rigorous program of wine training which led him to become a Master of Wine. After five harvest seasons spent in the Central Valley, Ramirez moved to the Central Coast to be Montoya's Winemaker. "I'd like people to recognize the artistry in my winemaking, but I also want them to say, "his wines are so easy to drink!" explains Ramirez.

While Montoya does not have many wines, the ones they produce have been delicately handcrafted to display the diversity in the microclimates offered by Monterey County. For example, while crafting their Pinot Noir, Montoya extends skin maceration during fermentation to accentuate bold rich flavors and aged 100% in French Oak. By using a combination of grapes from three different vineyards, a full-bodied, crisp, earthy, and complex wine is created.

"Montoya wines capture the breathtaking beauty and vibrant spirit of the Monterey Coast," is the way Montoya describes their wines. On every bottle of Montoya wine is an illustration of plants or wildflowers that can be found growing in their Monterey County vineyards. It is delightful details such as this that will have you falling in love with Montoya.



## Entertain with Wine



### SPRING WHITE WINE SANGRIA WITH FRESH PEPPERMINT

With the Easter holiday just around the corner, you're probably racking your brain thinking of ways to make it special. For the adults in the room, this often results in alcoholic beverages, but finding the right mixed drink that's not too strong but still has more of a kick than your average ginger ale can be rough.

What you're looking for is something light, fruity, and delicious with a nice mix of spirits and sweetener: enter sangria. If you've never tried this refreshing punch in the spring-time, you're definitely missing out.

Let's fix that with an easy to follow recipe on how to mix up a pitcher of spring white wine sangria with fresh peppermint this Easter for the adults to enjoy.

You can make it more or less boozy, swap out the soda or fruits, and just generally change things up in all sorts of exciting ways depending on what you're in the mood for and what's available to you. The possibilities are limitless, so get to testing.

- 1 bottle (750 milliliters) dry white wine - chilled

- 1 can (12 ounces) lemon-lime soda - chilled

- 1/4 cup brandy

- 1/2 cup fresh peaches - sliced

- 1 cup strawberries - sliced

- 1 orange - sliced

- 12 leaves fresh peppermint

- Ice cubes

Pour all of the ingredients, except for the ice cubes, in a pitcher. Stir it all together. Serve over ice.