

Let's *Wine*
About it



ROSÉ WINE

Rosé is not a specific type of grape — it's simply a genre of wine, like reds and whites. While it's produced similarly to other red wines, the time it ferments with grape skins is cut shorter. This reduced skin contact is what gives rosé its signature pink color.

Rosé can be made from any red grape and cultivated in any wine region. Although it has become a recent favorite in the United States, it has been a mainstay in France for centuries, with the region of Provence pumping out more rosé than any other style of wine. It's also quite popular in Spain (where it's called rosado) and Italy (rosato).

This rosy wine is usually a blend, meaning it can be made from a variety of grapes. The most common types of red wine grapes used to make rosé are grenache, sangiovese, syrah, mourvèdre, carignan, cinsault, and pinot noir. In some cases, it can be a single varietal made with one type of grape. In California, rosés are known to be single varietal and made with 100% pinot noir grapes.

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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Mix & Match

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

APRIL SELECTIONS	PRICES EXPIRE 06/30/2022	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
VDR 2020 Red Blend		\$26.00	\$19.50	\$20.80
Montoya 2019 Montoya Rosé		\$16.00	\$12.00	\$12.80
Montoya 2019 Cabernet Sauvignon		\$18.00	\$13.50	\$14.40
Morgan 2020 Albarino		\$24.00	\$18.00	\$19.20
MARCH SELECTIONS	PRICES EXPIRE 05/31/2022			
Cambiata 2018 Pinot Noir		\$26.00	\$19.50	\$20.80
Muirwood 2021 Sauvignon Blanc		\$16.00	\$12.00	\$12.80
Muirwood 2020 Cabernet Sauvignon		\$18.00	\$13.50	\$14.40
Bernardus 2019 Chardonnay		\$30.00	\$22.50	\$24.00
FEBRUARY SELECTIONS	PRICES EXPIRE 04/30/2022			
Mission Trail Vineyards 2018 Petite Sirah		\$28.00	\$21.00	\$22.40
Giff 2019 Pinot Noir Rosé		\$17.00	\$12.75	\$13.60
Ranch 32 2019 Cooper's Blend		\$20.00	\$15.00	\$16.00
KORi 2020 Sauvignon Blanc		\$27.00	\$20.25	\$21.60
PRIVATE RESERVE CLUB	PRICES EXPIRE 05/31/2022			
McIntyre 2015 Per Ardua		\$60.00	\$45.00	\$48.00
KORi 2019 Chardonnay		\$39.00	\$29.25	\$31.20
Mesa Del Sol 2016 Zinfandel		\$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



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

To Blend or Not to Blend?

To blend, or not to blend, that is the question. Although this may initially seem like a simple matter in the wine world, we assure you that it is no minor subject. Of course, we all know that different varietals are often combined together to make wines, but it may be surprising to hear that the varietal wine you are sipping on, for example, likely has a small percentage of another varietal's juice blended into it.



You may not necessarily taste it, and there is no indication on the bottle's label that informs you of this, but there's more to it all than you may realize. From this day on, unless a bottle's label proclaims a wine to be 100% of a particular varietal, don't believe there is only what is listed within it.

But why would a winemaker conduct such apparent trickery? Well...it's truly in your, as the end consumer of the wine, best interest. There are many reasons why a winemaker will blend juice from different varietals, and "blending" can even refer to combining the same varietal in a vintage year from various vineyards. Obviously, this topic is multi-tiered, so let's delve deeper into it.

Stylistic Blends

Meritage, Bordeaux, Rhône, Aussie Cab-Shiraz, Super Tuscans, Rioja's Tempranillo-Garnacha: What do they all have in common? They are stylistic wine blends of various varietals with some sort of regional distinction that is recognizable and often mimicked around the world. Another style we'll add to this group is "experimental" blends (i.e. the wines that servers may occasionally jokingly refer to as everything but the kitchen sink wines, which truthfully, does not imply any negative connotation). These blends may



not have the historical grounding of the above mentioned wines, but the ultimate goal of the winemaker remains constant—to combine different attributes of specific grapes in order to create a particular blend that will develop into an outstanding wine.

Let's consider some pointed examples. We'll start with red Bordeaux-style wines; this includes the U.S. designation of Meritage blends as well. Although the blending of Cabernet Sauvignon, Merlot, Cabernet Franc, Petit Verdot and Malbec has been traditionally conducted for ages in the Bordeaux region of France, there is more than mere custom to consider, which is confirmed by the wine style being replicated elsewhere in the world.

Continued Inside

April Referrals



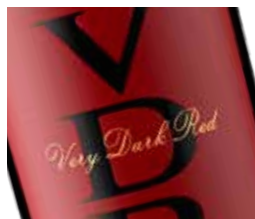
Refer a friend to the Monterey Wine Club, and after they join, you get a \$20.00 Gift Card!



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Monthly Wine Selections

VDR - 2020 Red Blend



Sourced predominantly from some of the southernmost vineyards in Monterey County this unique pocket of the Central Coast is situated perfectly for grapes like Petite Sirah and Petit Verdot. Shielded by the Santa Lucia Mountains to the west and the Gabilan Range to the east, the vines enjoy warm, undisturbed days under the sun, followed by cool evenings that dip as much as 50 degrees from the daytime highs. These cool nights help the fruit retain low pH and high natural acidity, while the daytime sunlight and heat enables the development of thick skins with excellent color and optimal sugar levels at harvest time.

It's almost impossible to not notice the dark color of VDR. Whereas many dark wines are referred to as "inky," this goes beyond that to a rich, deep, dark garnet color. The nose first entices you with ripe black cherry, blackberry, and boysenberry, all intermingled with floral hints of lavender. The dark fruit aromas seamlessly carry through on the

palate with vivid notes of black cherry, blackberry and boysenberry accompanied by Bing cherry and pomegranate. With each sip, the wine continues to unfold revealing underlying essences of mocha, black tea, and sweet Madagascar vanilla. Supple tannins and cascading flavors that continue to evolve with each sip make VDR an excellent candidate for savoring on its own, as well as sharing over a meal.

Petite Sirah, Petit Verdot 15.0% Alcohol Cellar Through 2028
 Comments: _____ ◇ Great ◇ Good ◇ So-So

MONTOYA - 2019 Rosé



At Montoya Vineyards, they're fortunate to have a skilled team of professionals in the vineyards and in the cellar, with outstanding vineyards and ideal growing conditions for making world-class wines. Here in Monterey County, the diversity in the vineyard microclimates creates a wide range of concentrated, vibrant flavors in the grapes. It's the perfect palette to draw from when blending wines to be approachable and at the same time, complex and stylish. They'd like people to recognize the artistry in their winemaking, and at the same time for them to say, "Wow, the wines are easy to drink!" They hope people will fall in love with Montoya wines vintage after vintage, and discover the welcoming, relaxing, and invigorating way of life here in Monterey County through their wines.

Pale pink in the glass, this bottling begins with aromas of strawberry, pink flowers, cotton candy and wet stone. There's fresh energy to the sip, where flavors of pink lemonade, zesty orange peel and underripe apricot align.

100% Pinot Noir 11.0% Alcohol Cellar Through 2023
 Comments: _____ ◇ Great ◇ Good ◇ So-So

MONTOYA - 2019 Cabernet Sauvignon (Club Red)



Raised in San Luis Obispo amidst the blossoming wine region on California's central coast, Chelsea has covered every step of the winemaking process over the decade she's spent in the wine industry. After earning a B.S. degree from the esteemed Viticulture and Enology program at the University of California, Davis, She set out to make wine across the wine regions of California. Intrigued with the sensitivity of grapes from year to year and location to location her work has taken her across the wine regions of California, from producing complex Pinot Noirs of the Santa Ynez Valley to the elegant Cabernets in Napa Valley, to balanced Chardonnays, in the Santa Cruz mountains.

Black currant and plum aromas carry through on the palate, with notes of warm baking spices and mocha, fine tannins and a lingering finish.

100% Cabernet Sauvignon 13.5% Alcohol Cellar Through 2027
 Comments: _____ ◇ Great ◇ Good ◇ So-So

MORGAN - 2020 Albariño (Club Blanc)



The fruit for this Morgan release is sourced from the Mission Ranch vineyard in the Arroyo Seco AVA. Here daytime temperatures reach the mid to upper 80's, but are mitigated by fog and wind drawn south from Monterey Bay. The moderate days and cool evenings extend the growing season, resulting in fruit of superior flavor and balance.

The 2020 Albariño displays a beautiful straw color with aromas of lemon blossom followed by hints of green apple and green mango. On the palate, these elements are joined by flavors of citrus and subtle toast. This is a medium-light bodied white that's delicious as an aperitif or paired with your favorite fresh shellfish.

100% Albariño 13.0% Alcohol Cellar Through 2024
 Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued



his Petit Verdot varietal wine! This actually exemplifies a point that blending small percentages of different grapes can be used to elevate the overall presentation of a varietal wine.

The concept of blending grapes expands even further. In the U.S., and similarly in other countries, only 75% of a wine labeled as a single varietal is required to be of that specific varietal. Therefore, unless the label or tasting notes state a wine to be 100% of one varietal, it's safe to assume that other varietals are present in the wine as well. Additionally, unless a 100% varietal wine states that it is entirely sourced from a single vineyard...chances are quite good that it is produced with fruit sourced from multiple vineyards.

As for Monterey County, our local vintners have remarkable opportunities to blend delicious wines. This is due to the wide breadth of Monterey's Wine Country with over 40 different varietals thriving in our valleys and foothills.

In closing, it is important to realize that the winemaker's intention is not some sort of veiled deceit in all of this blending business; it is only to make as enjoyable of a wine as possible. Mankind has been coaxing grape juice into wine for centuries, and winemakers will continue using blending techniques to create delectable wines for us all to savor.

-Bryce Ternet

(Bryce Ternet is a contributing editor and is the author of three books.

Find him at <http://www.facebook.com/pages/M-Bryce-Ternet/124070024286223>)

Entertain with Wine



7 BEFORE AND AFTER WINE PARTY TIPS

Determine how much wine you will need. A bottle of wine equals four to five glasses, depending on your pouring style. A common rule is to have 1/2 to 3/4 of a bottle per person. But plan for your friends and the length of the party.

Decide what to serve. A party is usually not the right time to pull out that very special bottle you've been saving—face it, it hurts when someone unwittingly chug-a-lugs your best. Wine club crowd-pleasers include light, fruity whites, dry Rosés, smooth Pinot Noirs and juicy Zinfandels.

Wash and dry your wine glasses to perfect, smudge-free clarity ahead of time. Bonus points: offer wine charms so that it is easy for guests to keep track of their glasses.

Open and taste your wines before guests arrive. It's not rude. You're just trying to avoid serving corked, shocked or otherwise not up-to-par wine. Decant a wine if it needs to aerate.

Ice buckets are essential. Fill with both ice and water for maximum cold. Move red wines in and out of the bucket periodically to maintain a temperature of about 55°, whites can stay put. Watch this video to learn more about wine temperatures.

Greet guests with a glass of bubbly to set the mood. A nice Prosecco or California sparkler are good bets.

If there is wine leftover when the party ends, seal the bottle(s) tightly and store in the fridge. Enjoy within two to three days.