

Tasting Monterey

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

COMING EVENTS

Friday, May 6, 2011

First Fridays Art Walk

A Taste of Monterey
Old Town Salinas
5:00pm-8:00pm*
Stop by A Taste of Monterey
in Old Town Salinas on your
journey through the First Fridays
Art Walk. Enjoy art from a
featured local artist, while we
stay open later!

Thursday, May 26, 2011

Thirsty Thursdays

A Taste of Monterey
Old Town Salinas
5:00pm-7:00pm*
Join us on the last Thursday
of every month from 5pm to
7pm. A Taste of Monterey,
Oldtown Salinas is keeping its
doors open later and offering
special wine by the glass prices.
Featured Winemaker, local food
products and 30% off wine
and gifts (discount for club
members only).

Friday, May 27, 2011

Last Fridays Wine Bar

A Taste of Monterey
Cannery Row
6:00pm-9:00pm*
Join us on the last Friday of
every month from 6pm to 9pm.
A Taste of Monterey, Cannery
Row is keeping its doors open
later and offering special wine
by the glass prices. Start your
weekend off with a relaxing
view and a glass of Monterey's
finest.

* No new tastings after 5:45pm

Red with Fish & White with Steak?



NEVER HAVE RED WINE WITH FISH AND NEVER TRY WHITE WINE WITH STEAK, RIGHT? Actually, these views are not entirely true. In fact, if we broaden our horizons a little and experiment at pairing wines with food, we can discover many new enticing, delectable treats that will make our palates yelp in sheer delight!

Let's start off with some basics. Each of us enjoys certain tastes, and this has led to mankind's persistent experimentation with the flavors of what we eat and drink. When wine is successfully paired with food, the two enhance one another and enable each to be more pleasing. Although everyone's palate is different, there are some elemental factors that will ultimately lead to a beautiful marriage between a certain food and a particular wine.

Balance can be vitally important. If you have an acidic food, often a wine high in acidity will pair well with it; if not, you could end up having one overcome the other, and either your food or your wine will not taste as pleasant. When the descriptor of "acidic" is used for wine, we often find ourselves thinking of wines that have some sharpness, such as Sauvignon Blanc; however, some red wines have high levels of acidity as well.

For instance, Sangiovese is a red grape varietal that has relatively high acidity. When we consider how tomatoes are also acidic, it should come as no surprise that Chianti (made primarily with Sangiovese grapes), is an Italian favorite with rich, tomato-based sauces. Another note here is that Sangio is normally lighter in tannic structure, which represents the general rule that highly tannic wines can harshly clash with tomato sauces. Not a red wine drinker? Try a crisp Sauvignon Blanc with your tomato-based pasta sauce sometime, and you could be surprised to find it can actually be a charming coupling.

Chardonnay lovers may be shocked to read that it is considered difficult to match with foods, especially heavily oaked and buttery Chards. Although, if you think about it, match butter to butter. Buttery cream sauces are a great fit for such Chardonnays. And, believe it or not, Chardonnay's blend of fruity characteristics and acidity can also offer a lovely alternative to enjoy with steak.

As summer gradually approaches, many of us are starting to look forward to barbecues. Barbecue sauces tend to be sweet and rich...thus equally sweet and rich wines are needed to pair with them, or otherwise your wine will have diminished flavor. In this area, bold Petit Sirahs, Syrahs, Malbec and Cabernet Sauvignons can be an excellent match. As for grilling without the Sweet Baby Ray's, grilled meats and vegetables call for Australian-style Shiraz (Syrah) and Cabernet Sauvignons or blends there-of are normally safe bets as their characteristics blend well with grilled foods.



Let's tackle that age-old claim that Cabernet Sauvignon will always pair wonderfully with steak. How a steak is prepared can have drastic impacts on its ultimate compatibility with Cabs. A peppered steak could overpower lighter Cabs when a peppery Syrah or Grenache would be better suited; a fully-cooked steak may taste drier than it would on its own if matched with a bold Cabernet.

COOKING SOMETHING GAMY TONIGHT? Think of gamy wines such as Old World style Pinot Noirs and Syrahs. The traditional flavors of these wines will complement your gamy cuisine and could even accentuate its earthy tones. For vegetarians: Cabernet Sauvignon, Merlot and Pinot Noir can all be wonderful with sautéed veggies. Cabs grown in cool-growing climates often have vegetal aromas on their own, which can align graciously with most vegetables.



HAVING SOMETHING REALLY SPICY? This is our paradoxical recommendation that goes against the earlier statement of balancing one extreme with the other. As we all know, heavily spiced cuisine such as Thai, Mexican or curries can really numb our taste buds. At these times, try and steer clear of wines that are not spicy themselves and even try off-dry wines. Sipping on a fruity sparkling wine, Viognier, Riesling or Gewürztraminer can have tantalizing and refreshing impacts on one's palate with spicy food.

Continued Inside

MAY REFERRALS



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

MONTHLY WINE SELECTIONS

FAUN VINEYARDS - 2008 Chardonnay



The 2008 Chardonnay is an ideal representation of all that is Monterey – tropical fruit, crisp mouth feel, rounded fruit and amazing balance. With a crystal clarity and color of a light golden straw, this wine presents a balance of citrus and pineapple notes surrounded by a hint of French oak. On the palate, this Chardonnay demonstrates balance and elegance with flavors of white peach, nectarine, lemon meringue and a slight mineral expression. The wine has a full mouth feel with great concentration. The finish wells up and lingers on the palate but finishes clean with plenty of acid to focus the flavors of lemon and tangerine. The 2008 Faun Chardonnay will pair beautifully with halibut, cheeses, pastas or my personal favorite, oatmeal chocolate chip cookies.

100% Chardonnay

13.5% Alcohol

Cellar Through 2011

Comments: _____ ◇ Great ◇ Good ◇ So-So

LOCKWOOD VINEYARD - 2009 Malbec



The 2008 Malbec ripened to perfection in the second week of October. We picked in the morning, taking advantage of the cool fruit temperature to initiate a cold soak that lasted for 48 hours. After two weeks of fermentation, the wine was pressed and transferred to French and Hungarian oak barrels for eleven months of aging.

Their 2009 Malbec is a perfect example of a grape varietal well-suited to a vineyard location. This expression of Malbec has aromas of boysenberry and ripe plum, framed with toasted oak spices. The bouquet beautifully resembles the flavors in the glass. On the palate, the wine has a silky texture, balanced with a firm tannin finish. Pair this 2009 Malbec with herb seasoned grilled meats.

Accolades: Silver - San Francisco Chronicle Wine Competition | Silver - Grand Harvest Awards | Silver - San Diego International Wine Competition | Silver - Pacific Rim International Wine Competition | Silver - Riverside International Wine Competition | Silver - Critics Challenge International Wine Competition | Silver - California State Fair

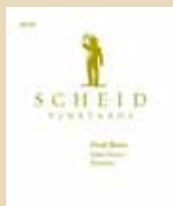
100% Malbec

13.8% Alcohol

Cellar Through 2014

Comments: _____ ◇ Great ◇ Good ◇ So-So

SCHEID VINEYARDS - 2009 Pinot Blanc (Club Blanc)



It's luscious, round and creamy, yet finishes with a bright acidity. A graceful and expressive wine, their 2009 Pinot Blanc overflows with pear and melon flavors, alongside notes of stone fruit and crème brûlée. A full mouthfeel and a rich, lingering finish of vanilla and caramel make this a superb wine to enhance your table. Pair it with grilled scallops or pasta in a lemon or butter sauce for a sublime match.

At harvest, the expressive Pinot Blanc grapes were hand-sorted and picked into half-ton bins. Upon delivery to the winery, the grapes were gently whole cluster pressed to prevent oxidation and avoid extraction of any harsh tannins. The juice was then racked clean to barrels for fermentation. The barrels were comprised of 38% new oak, 62% neutral, with a blend of French, American and Eastern European origin. The wine was aged sur lie (on the lees) for nine months to impart a creamy texture, full mouthfeel and enhance flavor complexity.

95% Pinot Blanc, 5% Chardonnay

14.1% Alcohol

Cellar Through 2011

Comments: _____ ◇ Great ◇ Good ◇ So-So

MANZONI VINEYARDS - 2008 Pinot Noir (Club Red)



The Manzoni vineyard is located in the Santa Lucia Highlands appellation of Monterey County, just west of the town of Gonzales. The estate Pinot Noir is a blend of two French clones, Dijon 115 & 777. These two clones are known for their contribution to the great reds of Burgundy. The vineyard produced a small crop of very high quality fruit in 2008. A dry winter was followed by alternating heat and chill spells. The stress from the abnormal weather yielded small intensely flavored berries. Monterey experienced its usual fall warmth leading to a smooth harvest in late October.

Complex spice and fruit aromas invite you back for further consideration. Cherry and orange rind mingles with cinnamon while dried herbs that one might find among the mountain chaparral (think wild sage) linger in the background. Richly textured with smooth tannins and enhanced by vanilla and other spicy oak flavors. Excellent with Mediterranean fare and rich fish dishes.

100% Pinot Noir

14.7% Alcohol

Cellar Through 2012

Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued



AND WHAT ABOUT SEAFOOD? We're only supposed to have white wines with it, correct? Not correct. In fact, lighter, fruity Syrahs can be paired very deliciously with Chinese-style steamed fish recipes. And, you know that sometimes annoying Pinot Noir devotee that constantly raves about the magical transcendence of Pinot Noir? Well, if they happen to mention that Pinots can be fabulous with salmon, we would have to agree.

It's also beneficial as a general rule with seafood and wine to consider if there is any sauce or topping on your fish...chances are that this will be a memorable impression of your dish and it presents new opportunities for matching wine with your food. For example, peppery Syrahs are fantastic with pepper-crusted Ahi tuna.

Acidity can play a role here as well, as slightly acidic wine can match well with salty seafood dishes. Drier sparkling wines can also be great with seafood. Chardonnays are commonly paired with seafood dishes, but a powerful Chardonnay easily hammers down a delicate fish dish...try some Albariño instead.

But, in the end, let's always keep in mind that the wine that tastes best with whatever food is different for everyone's individual palate and when in doubt- go with whatever you like and tastes best to you instead of what anyone else tells you. Just the other night I tried a spicy Monterey Pinot Noir with baked Cajun catfish and was surprised at how well the two blended together. But if you like Pinot Noir with apples...go with it; but try apples with an oaky, buttery Chardonnay sometime- trust me. Chances are very good that you'll discover a delightful taste of caramel apples exploding in your mouth.

So, with this month's wine selections, do yourself a favor and experiment a little...you may be amazed with what you discover. Gaining and developing an appreciation of the grape is a wonderful journey for many of us, and our changing palates will consistently keep evolving. What may taste wonderful to you today, may not a year from now, and so on- so keep your mind open to new possibilities!

Bryce Ternet

Contributing author for *A Taste of Monterey* and is the author of three books. See www.mbryceter.net for more.

A YEAR
In the Vineyard



It's now time to return to the vines to see what's happening out there in late-spring.

As you'll recall, last month we discussed how in mid-spring we had bud break occurring in full force as the slopes of Monterey's growing areas transformed into a rolling green carpet. As we mentioned, it's possible for flowering to have already begun due to Monterey's blessed growing season- now there's no doubt that flowering of the vines is taking place throughout the County's vineyards.

When we say "flowers", we don't want you to picture the vines covered with beautiful multi-colored tulips...actually grape flowers are not the prettiest; they are more like tiny white flakes on the vines. However, their beauty is in their purpose: to pollinate and produce grape berries.

Grapevines have both male stamens and female ovaries and are able to self-pollinate. Insects can assist, but grape pollination is mostly self-contained on the vine with the male stamens drifting slightly to "say hello" to the female ovaries flowering next to them.

Although the stamens and ovaries sprout alongside one another, inclement weather during this period can have detrimental impacts on a vine. Monterey County vineyard managers probably consider themselves to be fortunate to not have as much to worry about as their counterparts elsewhere...since May is typically a calm and pleasant month here in the County.

RECIPE



Meatloaf

Ingredients:

- | | |
|---------------|--|
| 1 stalk | celery, diced |
| 1 | carrot, peeled and diced |
| ½ medium | red bell pepper, diced in medium squares |
| 2 teaspoons | minced garlic |
| 2 teaspoons | minced shallots |
| 2 tablespoons | olive oil |
| 2 ½ lbs | ground beef |
| 2 teaspoons | beef broth |
| 2 cups | ketchup, divided |
| 3 | eggs |
| ¼ cup | Dijon mustard |
| 1 tablespoon | kosher salt |
| 1 tablespoon | cornstarch |
| ½ teaspoon | ground black pepper |
| 1 ½ cups | rolled oats |
| 4 tablespoons | chopped parsley |



No Corkage Fee
Program Participant!

Method:

Preheat oven to 350 degrees. In food processor, pulse celery, carrot, bell pepper, garlic and shallots until finely chopped. Saute mixture in olive oil over medium heat until soft. Cool. Mix all ingredients except parsley and 1 cup ketchup until well combined. On lightly greased tray, form loaf about 5 inches wide by 2 inches high. Evenly coat top and sides with remaining ketchup and sprinkle with chopped parsley. Bake approximately 1 hour until done.

**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.

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.

PLEASE SEND QUESTIONS OR COMMENTS TO:

A Taste of Monterey
Attn: Elaine Hewett
127 Main Street
Salinas, CA 93901
(888) 646-5446 Ext. 13
club@tastemonterey.com

CLUB SAVINGS

Remember, as a Club Member, you receive a 15% discount on all purchases (20% for Quattro and Cellar members) and a weekly complimentary tasting.

NEWSLETTER STAFF

Elaine Hewett - Club Manager
Robyn Rauh - Executive Editor
Ken Rauh - Creative Director
Bryce Ternet - Contributing Editor

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WWW.TASTEMONTEREY.COM

MIX & MATCH

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

MAY SELECTIONS	PRICES EXPIRE 07/31/2011	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
 Faun Vineyards 2008 Chardonnay		\$22.00	\$16.50	\$17.60
 Lockwood Vineyard 2009 Malbec		\$16.00	\$12.00	\$12.80
 Scheid Vineyards 2009 Pinot Blanc		\$22.00	\$16.50	\$17.60
 Manzoni Vineyards 2008 Pinot Noir		\$26.00	\$19.50	\$20.80
APRIL SELECTIONS	PRICES EXPIRE 06/30/2011			
 Ventana Vineyards 2009 Pinot Gris		\$19.00	\$14.25	\$15.20
 De Tierra Vineyards 2006 Merlot		\$22.00	\$16.50	\$17.60
 De Tierra Vineyards 2009 Vindegard Chardonnay		\$22.00	\$16.50	\$17.60
 Otter Cove 2007 Syrah		\$20.00	\$15.00	\$16.00
MARCH SELECTIONS	PRICES EXPIRE 05/31/2011			
 Graff Family Vineyards 2007 Viognier		\$20.00	\$15.00	\$16.00
 Mission Trail Vineyards 2006 Tusca		\$18.00	\$13.50	\$14.40
 Cima Collina 2008 Sauvignon Blanc		\$17.00	\$12.75	\$13.60
 Cima Collina 2005 Hilltop Red		\$22.00	\$16.50	\$17.60
PRIVATE RESERVE CLUB	PRICES EXPIRE 05/31/2011			
 Cobblestone 2007 Chardonnay		\$29.00	\$21.75	\$23.20
 San Saba 2006 Pinot Noir		\$35.00	\$26.25	\$28.00
 Pelerin 2007 Les Violettes Syrah		\$36.00	\$27.00	\$28.80
 Mission Trail Vineyards 2004 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.