

Tasting Monterey

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

COMING EVENTS

Friday, May 31, 2013
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.

Extended Hours

A Taste of Monterey
Cannery Row
11:00am-7:00pm**
Our tasting room is now open 1 hour later on Thursday, Friday and Saturday.

* No new tastings after 5:45pm
** No new tastings after 6:00pm

CARMEL VALLEY... *PAST & PRESENT*



Visitors to our beautiful Monterey County return home with images of Pebble Beach's famed golf courses and the lone cypress, Big Sur's majestic coastline and isolation, sweeping panoramic views of the Salinas Valley, nostalgic thoughts of Cannery Row (including discovering the absolute hidden gem that is A Taste of Monterey!), barking sea lions and floating sea otters and photos of Carmel-by-the-Sea's charming streets.

However, all too often our gorgeous Carmel Valley is unfortunately not included on "must-see lists" for Monterey County. Many a curious visitor has glanced eastward when driving south to Point Lobos or Big Sur, and when their gaze takes in

the mouth of the valley, they wonder what lies down further in that idyllic-looking place with a pastel blue-colored sky outlined by low mountainous peaks extending to the horizon.

We know, of course, that they absolutely should have turned off for the detour. It would have been well worth their while. But have you heard what's been happening in Carmel Valley? Even those in the know on Monterey County's wine scene may be surprised to learn of all that's been going on in the last few years in the Valley.

First off, wine grapes are nothing new to Carmel Valley. In fact, this is where wine grapes were first planted and cultivated associated with the Carmel Mission. Those vineyards, sadly, no longer exist. But even without them, the Carmel Valley AVA is the 13th oldest in the entire state, having received official designation (1982) before more well-known AVAs, such as Carneros in Napa/Sonoma.



Carmel Valley has been producing spectacular wines ever since although not as recognized as other AVAs focused on similar varietals. My wife and I savored a 1986 Morgan CV Cabernet Sauvignon on our wedding night a few years back, and it was as divine as any Californian Cabernet Sauvignon we've tasted.

There may not be any Morgan Cabs from Carmel Valley these days, but plenty of other wineries produce outstanding Bordeaux-inspired wines in the Valley. In fact, these are the wines most often associated with Carmel Valley...wineries such as Joyce, Bernardus, Galante, Heller Estates, and Georis come to mind.

But where are the Carmel Valley vineyards? You may have asked yourself this while driving through the Valley, as from the Crossroads to Mid-Valley to the Village, one only sees a few glimpses of vines. The majority of the AVAs vineyards are located high above in the mountains lining the valley, at an average elevation of 1,000 feet. And there's a unique vineyard locale further east from the Village, in the area known as Cachagua.

Although even driving through this remote enclave you only can find minimal evidence of vineyards located in the vicinity. In fact, the vineyards here are planted out of view on the high slopes in Cachagua. This setting shelters the vineyards from coastal influences, which play such a pivotal role with other Monterey County AVAs. It's also a warmer climate than even the rest of

Carmel Valley with summer temperatures flirting with the 100 mark (it's also colder here in winter as well...if there's one populated area where it's most possible to receive snow in Monterey County, Cachagua is it.) Cabernet Sauvignon, Merlot, Cabernet Franc, Malbec, and Petit Verdot all thrive in Cachagua.

However, we do not want to give the impression that wines from Carmel Valley are limited to red Bordeaux varietals. Even Cachagua has



MAY REFERRALS



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



Scan QR to...



Continued Inside

MONTHLY WINE SELECTIONS

SYCAMORE CELLARS - 2010 GSP



The Sycamore Cellars family estate is located in the beautiful upper Arroyo Seco appellation in Monterey County where four generations live and work to grow and produce the finest of wines. Their vineyards are 100% sustainably farmed, so that future generations can carry on their family traditions.

Dark ruby hued, with impressive density of color, this 'Rhône-style' blend is balanced and complex. Dark fruit elements pop out of the glass, with classic descriptors of white pepper and blackstrap molasses in the background. As to be expected in a blended wine, the flavors are harmonious and integrated, yet with a subtle, singular streak of ripe Bing cherry running through this wine's core.

100% Grenache, Syrah, Petite Sirah

14.5% Alcohol

Cellar Through 2015

Comments: _____ ◇ Great ◇ Good ◇ So-So

SCHEID VINEYARDS - 2010 Pinot Blanc



Scheid Vineyard's 2010 Pinot Blanc is the wine they always want people to try. Why? First and foremost, it's divine. It's luscious, round and creamy, yet finishes with a bright acidity. Second, there aren't a whole lot of Pinot Blancs out there. It's picky in the vineyard, low-yielding and prone to tantrums, and most wineries say, why bother? Third, to borrow Churchill's description of Russia, Pinot Blanc is a riddle wrapped in a mystery inside an enigma. It's the genetic cousin of Pinot Gris, which is a genetic mutation of Pinot Noir, which is itself a capricious, mutating little minx. And who doesn't love a good enigma?

Scheid Vineyard's 2010 Pinot Blanc overflows with pear and apple flavors, alongside lemon and mandarin orange characteristics. A full mouthfeel and a lingering, elegant finish of vanilla and caramel make this a superb wine to enhance your table. Pair it with shrimp scampi, grilled scallops, or pasta in a lemon or butter sauce for a sublime match.

100% Pinot Blanc

14.1% Alcohol

Cellar Through 2015

Comments: _____ ◇ Great ◇ Good ◇ So-So

SCHEID VINEYARDS - 2009 Syrah (Club Red)



The genesis of Syrah is believed to be the city of Shiraz in present-day Iran, near the locale where there is evidence that the winemaking process originated some 7,000 years ago. In 1998, it was proven through DNA testing that Syrah, widely planted in the Rhône region of France, is identical to the variety known as Shiraz in Australia. Totally makes sense, right? But just so you know, Scheid gets kind of annoyed when people call their Syrah, "Shiraz". Probably not nearly as irritated as the French, but still, pretty annoyed.

Whatever you call it (but please, call it Syrah), there is a lot about it to love. Versatile, approachable, and as food-friendly as all get-out, Scheid's 2009 Syrah is jam-packed with ripe black fruit. The full-bodied, velvety mouthfeel moves seamlessly into a supple, spicy lingering finish with notes of mocha, vanilla and smoke. It's lush and juicy and food-friendly, and is equally comfortable with Saturday night filet mignon as it is with Tuesday night tacos.

100% Syrah

13.5% Alcohol

Cellar Through 2017

Comments: _____ ◇ Great ◇ Good ◇ So-So

HELLER ESTATE - 2011 Chardonnay (Club Blanc)



The 2011 growing season started cold and behind schedule in Carmel Valley (about two to three weeks) as June hit-then summer temperatures increased, which brought the vines up to good sugar by the beginning of October. Then, as Mother Nature often does, Carmel Valley was hit by a large, wet rainfall on October 13th. What was anticipated to be roughly a 1-2 inch rainfall turned quickly into over 6 inches! Luckily most of the grapes were harvested just prior to this rain, and those that remained on the vine dried up enough to be harvested by early November.

Lots of great butterscotch and touches of vanilla with pineapple upside-down cake in the aroma. Smooth mouth feel with nice citrus flavors and Hellers signature minerality. Look for notes of guava and clean crisp acidity on the finish. Easy to sip alone but will pair nicely with scallops and any other rich seafood.

100% Chardonnay

13.5% Alcohol

Cellar Through 2014

Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued



Sauvignon Blanc and Semillon vineyards planted. Also, Joyce Vineyards and Parsonage would never forgive us if we didn't mention the success they've both had with big, bold, juicy Syrahs from the Valley.

Other wineries with their own vineyards in the Valley have found microclimate pockets to plant other varieties, such as Zinfandel (Joullian), Chardonnay (Chateau Julien), and Pinot Noir (Holman Ranch).

And how about tasting rooms? If it's been a while since you've been there, you'll be in for a delicious surprise on your next visit. Tasting rooms have been popping up in Carmel Valley (and Carmel-by-the-Sea...but that's a

different article!) like lettuce heads in its much larger neighboring valley to the east.

There are tasting rooms at the Crossroads (Morgan), Mid-Valley (Chateau Julien and Boete), and Carmel Valley Village seems to have a new tasting room every month (Bernardus, Heller, Georis, Talbott, Boekenoogen, Chateau Sinnet, Joyce, Cowgirl Winery, Holman Ranch, Joullian, Parsonage, Silvestri, Dawn's Dream, Chesebro, Chock Rock, and Cima Collina...wow!).

With so many tasting room options and so many wonderful wines to try, we suggest taking advantage of Monterey-Salinas Transit's Grapevine Express Route 24...a public bus route that conveniently stops near all the tasting rooms. We've never heard of a better reason to take public transportation!

Bryce Ternet - is a contributing editor and is the author of the just released novella: "The Yellow House on Maloney Grove." See <http://www.mbryceternet.com/> for more.).

RECIPE

Strawberry Rhubarb Torte

INGREDIENTS

| | |
|-------------------|--------------------------------|
| 2 cups | sliced fresh or frozen rhubarb |
| 1/3 cup | water |
| 5 tablespoons | sugar |
| 3 1/3 tablespoons | strawberry gelatin |
| 2/3 cup | heavy whipping cream |
| 1/4 teaspoon | vanilla extract |
| 14 | ladyfingers, split |
| 1 teaspoon | cornstarch |
| 1 teaspoon | cold water |
| 1/2 cup | sliced fresh strawberries |



DIRECTIONS

In a small saucepan, bring the rhubarb, water and 2 tablespoons sugar to a boil. Reduce heat; simmer, uncovered, for 6-8 minutes or until rhubarb is tender. Cool slightly. Cover and refrigerate 1/3 cup rhubarb liquid for glaze.

Place rhubarb and remaining liquid in a blender; cover and process until pureed. Return to saucepan. Bring to a boil; stir in gelatin until dissolved. Refrigerate for at least 15 minutes or until slightly thickened.

Meanwhile, in a large bowl, beat cream until it begins to thicken. Add vanilla; beat until stiff peaks form. Fold whipped cream into rhubarb mixture.

Arrange half of the ladyfingers on the bottom of an ungreased 6-in. springform pan. Spread half of the rhubarb mixture into pan. Arrange remaining ladyfingers over rhubarb mixture; carefully spread with remaining rhubarb mixture. Refrigerate for 8 hours or overnight.

Transfer reserved rhubarb liquid to a small saucepan; stir in remaining sugar. Bring to a boil. Combine cornstarch and water until smooth. Gradually stir into pan. Bring to a boil; cook and stir for 2 minutes or until thickened. Spread over rhubarb layer. Arrange strawberry slices over glaze. Remove sides of pan. Yield: 4 servings.

Enjoy this recipe with a sweet off-dry white wine such as Gewürztraminer or a sweet Riesling.

VISITING Varietals



GEWÜRZTRAMINER

Pronunciation: ga-VERTZ-trah-mee-ner

Definition: A white grape grown predominantly in France, Germany, the U.S., Australia and New Zealand, where the climate leans to the cooler side and the flavors have an opportunity to concentrate. Etymologically, the name Gewurztraminer literally translates as "spicy Traminer".

Even though Gewürztraminer is loved for its spicy wines, wine-makers shake their heads over it because of the fact that it is fiendishly difficult to cultivate. It grows vigorously, but picks up all the pests and diseases in the vineyard, it hates chalky soil, and it's hard to strike a balance between sugars and acid in the grapes. It's susceptible to frosts because it puts out buds early. Grapes are few and small, and it ripens late and unevenly. Gewürztraminer is a devil in the vineyard, but an angel in the mouth.

Flavor Profile: Gewurztraminer can be made in dry or sweet varieties and is generally best if enjoyed sooner rather than later post-bottling. Flavors qualities include: honey, pumpkin spice, cinnamon, apricot, pear, and rose.

Food Pairing: These wines tend to pair well with Asian dishes or zesty-flavored fare like BBQ or chicken wings. The flavor and aromas often include rose, pear, citrus, spice and mineral.

PRIVATE RESERVE
Monterey Wine Club

3 Reserve Wines / Quarterly
For More Info, Call:
(888) 646-5446

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
700 Cannery Row, Ste. KK
Monterey, CA 93940
(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

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

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**

| MAY SELECTIONS | PRICES EXPIRE 07/31/2013 | REGULAR PRICE* | 12-BOTTLE DISCOUNT PRICE* | 6-BOTTLE DISCOUNT PRICE* |
|--|--------------------------|----------------|---------------------------|--------------------------|
| Sycamore Cellars 2010 GSP | | \$19.00 | \$14.25 | \$15.20 |
| Scheid Vineyards 2010 Pinot Blanc | | \$24.00 | \$18.00 | \$19.20 |
| Scheid Vineyards 2009 Syrah | | \$26.00 | \$19.50 | \$20.80 |
| Heller Estate 2011 Chardonnay | | \$25.00 | \$18.75 | \$20.00 |
| APRIL SELECTIONS | PRICES EXPIRE 06/30/2013 | | | |
| Kovacs 2011 Sauvignon Blanc | | \$18.00 | \$13.50 | \$14.40 |
| Cima Collina 2008 Pinot Noir | | \$24.00 | \$18.00 | \$19.20 |
| Tre Gatti 2010 Baldo Rosso Syrah | | \$22.00 | \$16.50 | \$17.60 |
| Chesebro 2010 Vermentino | | \$16.00 | \$12.00 | \$12.80 |
| MARCH SELECTIONS | PRICES EXPIRE 05/31/2013 | | | |
| Puma Road 2009 Chardonnay | | \$25.00 | \$18.75 | \$20.00 |
| Montoya 2010 Merlot | | \$16.00 | \$12.00 | \$12.80 |
| Talmadge 2008 Pinot Noir | | \$28.00 | \$21.00 | \$22.40 |
| Loredona 2011 Pinot Grigio | | \$14.00 | \$10.50 | \$11.20 |
| PRIVATE RESERVE CLUB | PRICES EXPIRE 05/31/2013 | | | |
| Mission Trail Vineyards 2008 Friars' Reserve Chardonnay | | \$30.00 | \$22.50 | \$24.00 |
| Tudor 2007 Tondré Reserve Pinot Noir | | \$75.00 | \$56.25 | \$60.00 |
| Galante Vineyards 2009 Malbec | | \$26.00 | \$19.50 | \$20.80 |

TO ORDER, CALL TOLL-FREE: 888-646-5446

*PRICES LISTED REFLECT PRICE PER BOTTLE. NO OTHER DISCOUNTS APPLY.