

Tasting Monterey

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

STORE HOURS



A Taste of Monterey
Cannery Row
Sun-Thu 11am-7pm*
Fri-Sat 11am-8pm*

Food service begins at
11:30am daily

*No new member tastings
after 6pm

MAY REFERRALS



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



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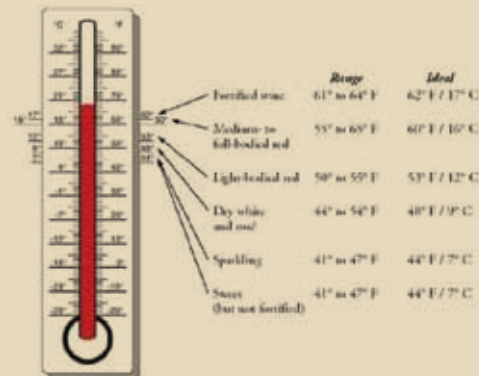
BEST TEMP = Best Taste

There's no mystery to serving wine, right? Just open the bottle and pour. Of course you know that serving a wine with the appropriate foods can help to enhance flavors and qualities of the wine- a juicy char-grilled steak with a big, bold Cabernet Sauvignon or broiled salmon filet with a buttery Chardonnay. You may even think about decanting a wine to let it "breathe" before serving it. But did you know that serving wine at the right temperature has an important impact on how it will taste? It can make the difference between a mediocre, flat wine and a superbly full and smooth one.

Two common mistakes when serving wine are serving white wines too cold and red wines too warm. When served too warm, white wines can taste alcoholic and limp, while whites too cold will be refreshing but nearly tasteless. Serve reds too warm and they will taste soft, alcoholic and even vinegary but reds too cold can take on a tannic bite and have much less flavor. The effect serving temperature has on how a wine's tastes cannot be overestimated. The fact is, properly chilled wines do taste better. Here's how to be confident the wine you serve will be at its best.

By serving wine at the proper temperature you can enhance its flavors, aromas and fully experience everything the bottle has to offer. Generally, white wines should be served chilled, but different styles require varying levels of coldness. Cooler serving temperatures bring out acidity and crisp refreshing flavors. Generally, Sauvignon Blanc, Pinot Grigio, white Zinfandel and rosés should be chilled to refrigerator temperature (usually between 35-40°F). Chardonnay and other rich, full-bodied and barrel-fermented whites taste their best around classic "cellar temperature" or 55 degrees Fahrenheit. Champagne and other sparkling wines are one varietal type that should always be completely chilled. For completely chilled whites, refrigerate a couple of hours or place in an ice bucket for 20 minutes before serving. Other full-bodied whites, especially Chardonnays, can be chilled in the refrigerator for the same amount of time, but should be taken out 20 minutes before serving.

Almost all red wines show their best qualities when served at about 55-65°F, cool but warmer than cellar temperatures. Usually, this is not room temperature (unless you live in the basement of a stone castle!), so it's not unthinkable that a red wine may need to be chilled slightly before serving. Lighter reds, like Pinot Noir and Sangiovese, can be served at the cooler end of this spectrum (between 55-60°F). Full-bodied Cabs and Zins open up more when served slightly warmer (60-65°F). Typically, the bigger the wine the warmer it can be served. Red wines kept in a cool cellar or wine refrigerator set around 60-65 degrees Fahrenheit can simply be uncorked and served. If your idea of room temperature is a little balmy, reds can benefit from 20 minutes of refrigeration to cool them down a bit before serving, especially on a hot summer day. When wines heat above 68°F (20°C) the alcohol begins to evaporate and the wine starts to lose its structure and flavor. If it's really hot out, it is a good idea to put reds in the fridge or an ice bucket briefly rather than letting them heat to the shelf temperature. Dessert wines should be served chilled



Continued Inside

MONTHLY WINE SELECTIONS

SCHEID - 2012 *Petite Sirah*



“Why is it called Petite Sirah when it’s such a BIG wine?” The “petite” refers to the size of the berries, which are small with a high skin-to-juice ratio. It gives the wine its dark, inky pigmentation and high tannin levels. “Are Petite Sirah and Syrah related?” No. Not at all. Entirely different varieties. “Tell me something else I don’t know about Petite Sirah...” It is also known as Durif and was named after a French botanist in 1880. Oh and one more thing: Scheid loves Petite Sirah because it is ridiculously delectable in the most dramatic, honest, teeth-staining way. It dances along the edge of muscular vs. elegant in a way that no other varietal does. It is, in a word, awesome.

The 2012 is inky and opaque in color and equally as brooding on the nose and palate. Aromas of black currant, blackberry, and pomegranate mingle with a hint of spice and dark chocolate. This Petite Sirah is a powerful, alluring wine with a strong lingering finish.

100% Petite Sirah

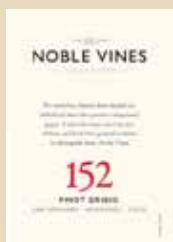
441 Cases Produced

13.9% Alcohol

Cellar Through 2019

Comments: _____ ◇ Great ◇ Good ◇ So-So

NOBLE VINES - 2016 152 *Pinot Grigio*



A natural offshoot of the Pinot Noir grape, Pinot Grigio’s noble roots date back to the Middle Ages in Burgundy. Also known as Pinot Gris, Pinot Grigio clone selection 152 originated in Alsace, France, thanks to Army General Lazare de Schwendi, who picked up vine cuttings in Tokaj before returning home to Alsace after a victorious battle. Pinot Grigio from Alsace boasts distinct tropical fruit character and pronounced floral aromas, and is known for its weight and long finish. The Alsace region has similar growing conditions to the cool vineyards and rich volcanic soils of our San Bernabe Vineyard in Monterey, California, where clone 152 thrives. Pinot Grigio clone 152 is distinguished by fresh, lively flavors of citrus and ripe stone fruit, balanced by a hint of minerality to create a notably rich texture and finish.

The 2016 vintage of Noble Vines 152 Pinot Grigio showcases vibrant aromas of pear, green apple and citrus blossoms. Medium-bodied with a round mid-palate and crisp acidity, this refreshing Pinot Grigio offers distinguished flavors of white peach, lemon curd, cantaloupe and a hint of minerality on the palate, before extending into a lively, lingering finish. Serve chilled with fresh salads, pasta, seafood or chicken.

100% Pinot Grigio

221 Cases Produced

13.5% Alcohol

Cellar Through 2018

Comments: _____ ◇ Great ◇ Good ◇ So-So

NOBLE VINES - 2014 667 *Pinot Noir* (Club Red)



Vine selection 667 is one of the “Dijon clones” that have recently come to California from the Cote d’Or in Burgundy, France. This vine stock forms tight compact clusters that generate deeper color and more layers of tannins than other Pinot Noirs previously grown in California. Noble Vines grows nearly half of their 667 Pinot Noir in Monterey’s Santa Lucia Highlands, with the remainder sourced from the gentle slopes of the family-owned San Bernabe Vineyard and in nearby Arroyo Seco. These sites offer heavy, dark soils reminiscent of 667’s ancestral home. In addition they use other esteemed vine stocks such as Pinot Noir 777 (also from Dijon, Burgundy), and the classic 115 which provides less structure, but adds extraordinary aromatics. They crush at their winery right in the San Bernabe vineyard, to better preserve the superior qualities produced by these time-tested vine stocks.

Noble Vines 667 Pinot Noir exhibits appealing aromas of black cherry, plum and a hint of bittersweet cocoa. Plush tannins and velvety acidity support core flavors of ripe Bing cherry, juicy plum and delicate hints of soft, toasty oak. The pedigree of the grapes makes Noble Vines 667 Pinot Noir a wine to be enjoyed on its own, or with a wide range of cuisine, particularly salmon, roast lamb, or salads with cheeses and nuts

100% Pinot Noir

443 Cases Produced

14.5% Alcohol

Cellar Through 2020

Comments: _____ ◇ Great ◇ Good ◇ So-So

SCHEID - 2013 *Chardonnay* (Club Blanc)



As the undisputed Queen of White Wine, Chardonnay is grown all over our bountiful state. But even wineries in other appellations will admit: Monterey County is Chardonnay country. The cool coastal climate, with morning fogs that often linger until mid-day, allows the intricate fruit flavors to develop while reserving crucial acidity. These just-right conditions place Monterey County on par with the best growing regions of the world. Each vintage, we strive to craft a Chardonnay that strikes a perfect balance between rich and refreshing. Through the judicious use of oak, Scheid seeks to complement, not detract from, the gorgeous tropical fruit flavors that are the hallmark of Monterey Chards.

The 2013 vintage has aromas of apple and pear that lead into a lively blend of tropical fruit and citrus flavors with hints of vanilla and caramel on the lingering finish.

100% Chardonnay

1,280 Cases Produced

13.9% Alcohol

Cellar Through 2018

Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued



similar to Sauvignon Blanc, with the exception of fortified dessert wines like Port and sweet Sherry, which are often best at room temperature or even slightly warmer.

To see how temperature really affects the taste of a wine, try it for yourself. Pour wine from the same bottle in two glasses. Put one in the fridge for an hour and leave one on the counter and see how just by changing the temperature. (Be sure to cover glasses with plastic wrap to help maintain the aromas!) Also try pouring a white wine that's been chilled straight from the refrigerator. Take a sip, then set the glass aside. Five to ten minutes later, try it again. Continue this pattern over the course of an hour and see how the flavor profile changes. Or compare a really good wine to a mediocre one. When you taste them both icy

cold, chances are they will appear much closer in quality than they really are. Slowly, though, as they warm both wines will begin to reveal their true characteristics.

Of course, these temperature serving suggestions are only guidelines. Bottom line- drink what you like the way you like it. But perhaps these temperature suggestions will help you to feel less anxious about taking your white wine out of an ice bucket at a restaurant if it's feeling too cold, or serving lighter red wines slightly chilled, especially on a hot day.

So as summertime approaches, feel confident in refreshing your guests with a bottle of white or pairing classic barbeque meats and rich side dishes with a bold, spicy red. Served at the right temperature, with the right food and the right company can bring out the best in any bottle.

RECIPE

STEAK SANDWICHES

with Horseradish Mustard and Watercress

Ingredients:

6 tablespoons (¼ stick)	unsalted butter, softened
3 tablespoons	drained bottled horseradish
3 tablespoons	Dijon mustard
1 ½ tablespoons	minced shallot
1 (1lb) piece	flank steak (¾ to 1 inch thick)
1 (20 to 22 inch)	baguette
1 large	bunch watercress, tough stems discarded



Method:

Preheat broiler. Blend together butter, horseradish, mustard, shallot, salt and pepper to taste in a bowl with a fork until well combined. Pat steak dry, season both sides well with salt and pepper, and put on rack of broiler pan. Spread top of steak with 1 tablespoon mustard butter, then broil 2-3 inches from heat for 5 minutes. Turn over and spread other side with 1 tablespoon mustard butter, then broil 4-5 minutes more for medium-rare. Transfer meat to a cutting board and let stand 5 minutes. (Leave broiler on.) Cut baguette crosswise into 4 equal sections, then halve sections horizontally. Broil bread, cut sides up, about 3 inches from heat, rotating pan once, until golden, 30 seconds to one minute. Holding knife at a 45-degree angle, very thinly slice steak across the grain. Spread cut sides of bread with mustard butter and mound steak on half of bread. Top with watercress and remaining bread. Serve with a full-bodied red like the Sheid Petite Sirah.

VISITING Varietals



VIOGNIER

Pronunciation: Vee-own-yay

Viognier is a full-bodied white wine that originated in southern France. Most loved for its perfumed aromas of peach, tangerine and honeysuckle, Viognier can also be oak-aged to add a rich creamy taste with hints of vanilla. If you love to brood over bolder white wines like Chardonnay, Viognier is definitely something you'll like to swirl.

Viognier is for those who love to stop and smell the flowers. Viognier ranges in taste from lighter flavors of tangerine, mango and honeysuckle to creamier aromas of vanilla with spices of nutmeg and clove. Depending on the producer and how it's made, it will range in intensity from light and spritzly with a touch of bitterness to bold and creamy. If you like Chardonnay you'll like the weight of Viognier and notice it's often a little softer on acidity, a bit lighter and also more perfumed.

On the palate, the wines are typically dry although some producers will make a slightly off-dry style that embellishes Viognier's peachy aromas. Viognier wines are almost always noted for an oily sensation on the middle of the tongue which is a characteristic of wines made with this grape. The drier styles come across less fruity on the palate and deliver subtle bitterness almost like crunching into a fresh rose petal.

The trick to pairing foods with Viognier wine is to fully respect its delicate floral notes and medium acidity. Thus, as a general rule, focus on embellishing and expanding the wine's core flavors while making sure that the foods you pair with it aren't too acidic or bold. A great example might be to match a bolder weight Viognier from Monterey with chicken tagine with apricots and almonds served over a saffron rice. The aromas in the dish should heighten the fruit flavors and creaminess in the wine.

CHEESE

Varietals



ROQUEFORT

Pronunciation: Rock-foor

No list of favorite French cheeses would be complete without the inclusion of A.O.C. Roquefort Cheese. Roquefort is an ancient cheese which dates back about 2,000 years and it well deserves its reputation as one of France's national treasures (Brie is also included in that national treasure list.). We know that Roquefort dates back at least to 79 C.E. because Pliny the Elder wrote about its rich aroma.

Some Roquefort producers still bake rye bread and allow the bread to develop the mold spores naturally in the caves. They then inject the spores into their cheeses. But actually there are hundreds of varieties of Roqueforti Penicillium - and some Roquefort producers grow the mold in a lab and inject the spores into the cheeses.

What makes Roquefort Cheese so special? Well, the mold does - because it determines the texture and the sharp pungency of the fully ripened cheese. And the flavor and texture will vary from one cheesemaker to another. Roquefort is one of the most intensely flavored of all French cheeses. A.O.C. regulations require that Roquefort be produced from the raw milk of Lacau-ne sheep, either right in the vicinity of Roquefort-sur-Soulzon in southern France, or nearby. Each of these sheep produces only 16 gallons of milk in a season - a mere fraction of what a cow would produce!

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MAY SELECTIONS	PRICES EXPIRE 7/31/2017	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
 Scheid 2012 <i>Petite Sirah</i>		\$36.00	\$27.00	\$28.80
 Noble Vines 2016 152 <i>Pinot Gris</i>		\$14.00	\$10.50	\$11.20
 Noble Vines 2014 667 <i>Pinot Noir</i>		\$16.00	\$12.00	\$12.80
 Scheid 2013 <i>Chardonnay</i>		\$24.00	\$18.00	\$19.20
APRIL SELECTIONS	PRICES EXPIRE 6/30/2017			
 Metz Road 2013 <i>Pinot Noir</i>		\$35.00	\$26.25	\$28.00
 Gnarly Head 2016 <i>Sauvignon Blanc</i>		\$12.00	\$9.00	\$9.60
 Montoya 2015 <i>Merlot</i>		\$16.00	\$12.00	\$12.80
 Metz Road 2014 <i>Chardonnay</i>		\$30.00	\$22.50	\$24.00
MARCH SELECTIONS	PRICES EXPIRE 5/31/2017			
 District 7 2014 <i>Cabernet Sauvignon</i>		\$20.00	\$15.00	\$16.00
 Joyce 2016 <i>Dry Riesling</i>		\$25.00	\$18.75	\$20.00
 Pianetta 2013 <i>Syrah</i>		\$36.00	\$27.00	\$28.80
 District 7 2015 <i>Sauvignon Blanc</i>		\$16.00	\$12.00	\$12.80
PRIVATE RESERVE CLUB	PRICES EXPIRE 5/31/2016			
 Pianetta 2014 <i>Bilancio</i>		\$44.00	\$33.00	\$35.20
 Joyce 2013 <i>Chalone Pinot Noir</i>		\$45.00	\$33.75	\$36.00
 Traveiso 2011 <i>Amaranta Syrah</i>		\$36.00	\$27.00	\$28.80

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