

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!



Scan QR to...



LABEL ME THIS...



this could encompass multiple counties. For example, the Central Coast AVA includes portions of six Californian counties, including Monterey.

The level of specificity increases as you begin to see individual source vineyards identified within an AVA. And the ultimate level of precision: When you have it identified that one hundred percent of a wine's grapes were sourced from one particular vineyard. Ultimately, this will invariably impact the price tag (a bottle of Gary's Vineyard Pinot Noir comes to mind!).

FRANCE

Bottles from France can be challenging. There are some potentially confusing items included on French wine labels that we should touch upon. We often see descriptors such as *Chateau*, *Premier Grand Cru* and *Premier Cru*. *Chateau* is one of those French words that, while it can mean "castle," it does not mean that there are tons of castles dotting the French countryside that are also wineries (although there are indeed quite a few castles in France!). In the case of wine, chateau identifies the winery that has produced and bottled a particular wine.

Premier Grand Cru is roughly the equivalent of a wine sourced from a single, and very likely exclusive, vineyard of an AOC (similar to the American AVA system) with limited production, and its price will reflect this exclusivity. *Premier Cru* is a step below the *Premier Grand Cru*, but one can still expect a superior wine with this label- for a U.S. comparison we could generally think of these wines as French "Reserve" wines. *Ça va?*



ITALIA

Now to the land of Chianti...*buongiorno!* Terms that are good to know when trying to decipher an Italian bottle of wine include; *classico*, which is applied to a wine that has been produced by traditional practices for a region, and *riserva*, which can only be used to describe wines that have aged at least two years longer than a particular wine would typically be required to be aged. So, the next time you see a Chianti Classico Riserva, it's probably safe to assume that you're looking at a nice bottle of wine yearning to be opened!

LABEL ME THAT

Do you ever get confused when staring at the label on the front of a wine bottle? It's perfectly okay to admit, as it certainly can be confusing. This is definitely true when we try deciphering labels from foreign countries. References to castles and countries on French wine bottles? Italian labels claiming that the wine inside is "classic?" And something that looks like "reserve" on some Spanish bottles? Even our wine labels in the States can be unfamiliar if you don't know what to look for...so, *what does it all mean?* Let's try and make some sense of these crazy labels!

U.S.A.

We all are aware of a wine being from California or Washington State or New York State, but our labeling system provides finer details if we look closer. For example, a bottle with a generic "California" label means that the grapes for that wine could have been sourced from throughout Californian vineyards.

If a specific county in California is identified, then you know that the grapes were sourced from that particular county. Next, if an American Viticultural Area (AVA) is listed on the bottle's label, one is informed that the majority of the grapes originated within that particular AVA. However, note that



Continued Inside

MONTHLY WINE SELECTIONS

JOYCE - 2017 *Tondré Grapefield SLH Syrah*



The story begins in 1986 when Francis Joyce, father of now Winemaker Russell Joyce planted a few small acres on a 36 degree sloped hillside in the small village of Carmel Valley which is located just 12 miles inland from the beautiful yet rugged Carmel coastline. Winemaker Russell Joyce, who grew up working amongst the vines at the small estate, has followed passion championing Monterey County while relentlessly pursuing unique vineyard sites throughout the county with a focus on showcasing the potential of the Terrior in Monterey's Coastal climate.

The fruit for this Syrah comes from Tondré Grapefield, located at the center of Santa Lucia Highlands. This site is impeccably farmed by Joe Alarid, a veteran grape and produce farmer in the Salinas Valley. Only 4 acres of this vineyard site are planted to Syrah; which they have been sourcing since 2013. Because this Syrah grows in a relatively cool climate, it is able to produce intense fruit full of bright blue fruit flavors along with lift from the cool climate acidity. The strong marine influence, combined with well drained gravelly loam soils of Chular, delivers fruit that showcases more of a soft feminine expression rather than overly bold and robust flavors.

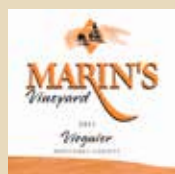
100% Syrah

13.5% Alcohol

Cellar Through 2024

Comments: _____ ◇ Great ◇ Good ◇ So-So

MARIN'S - 2017 Viognier



Marin's vineyard is located in the San Antonio Valley AVA of Southern Monterey County. It's planted on a slope averaging 7% with a soil type identified as the Nacimiento Soil Series. The first representative soil layer is comprised of dark brown, calcareous silty clay loam followed by calcareous shale and rocks, and more rocks, then a layer of weathered sandstone. Some of these rocks take on weird formations, as if water ran through them. Picking up rocks was a daily chore, as truckloads of rocks were removed prior to planting.

A dry Viognier with crisp acidity that expresses tropical fruit with melon, and a touch of honeysuckle. Aged 6 months in two neutral oak barrels and 3 stainless barrels. Only 100 cases bottled.

100% Viognier

14.0% Alcohol

Cellar Through 2020

Comments: _____ ◇ Great ◇ Good ◇ So-So

CRAFTWORK - 2016 *Cabernet Sauvignon* (Club Red)o



The Cabernet grapes are sourced from Craftwork's estate Hames Valley and San Lucas Vineyards. Hames is located at the southern edge of Monterey County and has a climate characterized by a high day-to-night temperature differential, where a variation of up to 50° is quite common. San Lucas, about 20 miles north of Hames Valley, is characterized by its beautiful rolling topography, sunshine-filled days, and cool nights.

A mouth-filling Cabernet Sauvignon with ripe berry aromas and a hint of fresh tarragon, followed by rich flavors of blackberry and cassis and a lingering sweet oak finish. The soft, yet structured, tannins make it a terrific pairing with steaks, chops, and juicy burgers.

100% Cabernet Sauvignon

14.0% Alcohol

Cellar Through 2022

Comments: _____ ◇ Great ◇ Good ◇ So-So

CRAFTWORK - 2017 *Pinot Grigio* (Club Blanc)



To grow a high quality, flavorful Pinot Grigio, a cool climate area is a necessity to allow for slow ripening and maintain the grape's fruit character and natural acidity. Craftwork grows Pinot Grigio on their cool climate estate vineyard located just outside of the town of Greeneld. With morning fogs that often linger until mid-day, the intricate fruit flavors have time to develop while preserving crucial acidity. The right location and traditional winemaking technique which allows them to craft a bright, lively style that is brimming with fruit.

Aromas of stone fruit and citrus are followed by a lively blend of pear and tropical fruit. The palate displays crisp acidity with a fruit-forward finish, making this a versatile wine that pairs particularly well with light fish dishes, grilled chicken, prosciutto and melon, or all on its own.

100% Pinot Grigio

14.5% Alcohol

Cellar Through 2021

Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued

ESPAÑA

Ah, Spain... Important terms to know when gauging a Spanish wine include: *Joven* (identifies a young wine that is not meant to be cellared); *Semi-Crianza* (wines partially aged in oak barrels and not necessarily withheld from sale once bottled); *Crianza* (two years aging; at least six months in oak barrels and then another year and a half in the bottle); *Reserva* (three years aging, including a year in oak followed by two years bottled); and *Gran Reserva* (five years aging, with two years in oak and then three years bottled). Hasta luego!

We hope that now the wine labels from some of the planet's top producing countries won't be as intimidating and we encourage you to explore the many wines of the world. We in the States are used to written descriptions on the back labels of our wines, but don't let yourself be discouraged if you don't see this on a bottle you are contemplating purchasing or not...it's just not very common in many countries to include such descriptions. If you want to take your explorations even further, a quick internet search will most likely supply all the information you'd like to know on a particular wine. So, get out there and try something new!

Bryce Ternet

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



VISITING Varietals



VIOGNIER

Pronunciation:

Pronunciation: vee-oh-NYAY

Definition: Probably the main attraction of Viognier is its potentially powerful, rich, and complex aroma that often seems like overripe apricots mixed with orange blossoms or acacia. With as distinctive and sweet an aroma-flavor profile as Gewürztraminer, Viognier is nevertheless usually made in a dry style and seems to appeal more to the typical Chardonnay drinker. The distinctive Viognier perfume holds up even when blended with a large portion of other grapes. The fruit usually has very deep color, but is somewhat low in acidity. As California wineries experiment with Viognier-Chardonnays, Viognier-Chenin Blancs, and Viognier-Colombards, this may be the grape's ultimate destiny, as a blender.

Flavor & Aroma Profile: Floral: orange blossom, acacia, violet, honey. Fruit: apricot, mango, pineapple, guava, kiwi, tangerine. Spice: anise, mint. Herbal: mown hay, tobacco,

RECIPE

CLAM CHOWDER

Ingredients:

4 quarts	littleneck clams (about 1-2/3 cups cooked and chopped)
1 clove	garlic, chopped
1 cup	water
2 ounces	salt pork, finely chopped
2 cups	chopped onions
3 Tbsp.	flour
1½ pounds	potatoes, peeled and diced into 1/2 inch cubes
4½ cups	clam broth
3 cups	fish stock
2 cups	light cream
	Oyster crackers (optional)

Method:

Clean the clams and place them in a large pot along with the garlic and water. Steam the clams just until opened, about 6 to 10 minutes, depending upon their size. Drain and shell the clams, reserving the broth. Mince the clam flesh, and set aside. Filter the clam broth either through coffee filters or cheesecloth and set aside. In a large, heavy pot slowly render the salt pork. Remove the cracklings and set them aside. Slowly cook the onions in the fat for about 6 minutes stirring frequently, or until cooked through but not browned. Stir in the flour and cook, stirring, for 3 minutes. Add the reserved clam broth and fish stock, and whisk to remove any flour lumps. Bring the liquid to boil, add the potatoes, lower the heat, and simmer until the potatoes are cooked through, about 15 minutes. Stir in the reserved clams, salt-pork cracklings, and light cream. Heat the chowder until it is the temperature you prefer. Serve in large soup bowls with oyster crackers on the side.

**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.

CHEESE

Varietals



CAMBOZOLA

Cambozola is a triple cream, brie-style blue cheese made from pasteurized cow's milk in the German region of Allgäu. The cheese invented in 1900s, is still made in Germany by Kaserei Champignon since 1970s. In English speaking countries, it is often symbolized as Blue Brie. The cheese is injected with same blue *Penicillium roqueforti* mold used to make Gorgonzola, Roquefort, and Stilton. However, it is neither pungent like Stilton, nor crumbly like Roquefort. The cheese, a cross between Camembert and Gorgonzola, is creamy, moist and rich like a Camembert with the sharpness of Gorgonzola. A soft-ripened cheese, the insides reveal pockets of blue veining and a unique exterior of grey mold. Its savory nutty flavor with undertones of sweetness enhance the wonderful characteristics of the cheese. For a food connoisseur, the Cambozola is a great start into the world of Blue Cheeses. Taste it with fruits, honey and a Chardonnay.

Made from pasteurized cow's milk
 Country of origin: Germany
 Region: Allgäu
 Family: Brie
 Type: soft, artisan, soft-ripened
 Texture: creamy and smooth
 Rind: bloomy
 Colour: ivory
 Flavour: nutty, savory, sharp, sweet
 Aroma: strong
 Vegetarian: yes
 Synonyms: Blue Brie

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

MAY SELECTIONS	PRICES EXPIRE 07/31/2019	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
 Joyce 2017 Tondré Grapefield SLH Syrah		\$28.00	\$21.00	\$22.40
 Marin's 2017 Viognier		\$20.00	\$15.00	\$16.00
 Craftwork 2016 Cabernet Sauvignon		\$20.00	\$15.00	\$16.00
 Craftwork 2017 Pinot Grigio		\$18.00	\$13.50	\$14.40
APRIL SELECTIONS	PRICES EXPIRE 06/30/2019			
 Montoya 2016 Merlot		\$17.00	\$12.75	\$13.60
 Bernardus 2017 Griva Sauvignon Blanc		\$25.00	\$18.75	\$20.00
 Metz Road 2015 Pinot Noir		\$35.00	\$26.25	\$28.00
 Z. Alexander Brown 2016 Uncaged Chardonnay		\$18.00	\$13.50	\$14.40
MARCH SELECTIONS	PRICES EXPIRE 05/31/2019			
 Robert Mondavi Private Selection 2017 Bourbon Barrel-Aged Cabernet Sauvignon		\$20.00	\$15.00	\$16.00
 Bravium 2017 Santa Lucia Highlands Rosé of Pinot Noir		\$20.00	\$15.00	\$16.00
 DeTierra Vineyards 2015 Puzzler		\$26.00	\$19.50	\$20.80
 Robert Mondavi Private Selection 2017 Bourbon Barrel-Aged Chardonnay		\$17.00	\$12.75	\$13.60
PRIVATE RESERVE CLUB	PRICES EXPIRE 05/31/2019			
 Line Shack 2016 Reserve Cabernet Sauvignon		\$26.00	\$19.50	\$20.80
 DeTierra Vineyards 2015 '5 by 5' Bordeaux Blend		\$56.00	\$42.00	\$44.80
 Carmel Road 2015 North Crest Pinot Noir		\$55.00	\$41.25	\$44.00

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

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