

Let's *Wine* About it



CABERNET FRANC

Pronunciation:
Cab-er-nay Franc

Cabernet Franc is the parent grape of both Merlot and Cabernet Sauvignon. Complex reds result, with aromas of raspberry, bramble, and bell pepper (pyrazines).

- Origins lie in the Basque country, on the border between France and Spain
- Medium-bodied red wine
- Decanting will help simmer down Cabernet Franc's natural spiciness
- Light in color saturation, well-structured and highly perfumed
- Usually blended with other grapes in Bordeaux-style red wines
- The vine can adapt to many climates, including cold ones. It grows well in many types of soil.

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.

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 07/31/2020	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
Ranch 32 2016 Meritage		\$30.00	\$22.50	\$24.00
Muirwood 2018 Chardonnay		\$18.00	\$13.50	\$14.40
Muirwood 2018 Pinot Noir		\$18.00	\$13.50	\$14.40
Ranch 32 2018 Sauvignon Blanc		\$22.00	\$16.50	\$17.6
APRIL SELECTIONS	PRICES EXPIRE 06/30/2020			
Robert Mondavi 2017 Rum Barrel-Aged Merlot		\$17.00	\$12.75	\$13.60
Bernardus 2018 Sauvignon Blanc		\$25.00	\$18.75	\$20.00
Cambiata 2016 Pinot Noir		\$23.00	\$17.25	\$18.40
Robert Mondavi 2018 Rum Barrel-Aged Chardonnay		\$17.00	\$12.75	\$13.60
MARCH SELECTIONS	PRICES EXPIRE 05/31/2020			
Pareto's Estate Eighty20 Cabernet Sauvignon		\$17.00	\$12.75	\$13.60
Scott Family Estate 2017 Chardonnay		\$36.00	\$27.00	\$28.80
Four Virtues 2018 Pinot Noir		\$25.00	\$18.75	\$20.00
Cans 2019 Pinot Gris		\$18.00	\$13.50	\$14.40
PRIVATE RESERVE CLUB	PRICES EXPIRE 05/31/2020			
Mer Soleil 2017 Pinot Noir Reserve		\$40.00	\$30.00	\$32.00
Bernardus 2017 Cabernet Sauvignon		\$50.00	\$37.50	\$40.00
Travieso 2013 Amaranta Syrah		\$36.00	\$27.00	\$28.80

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.



WITH WINE BY THE CASE

Hey all you cool cats and kittens, A Taste of Monterey here, checking in with everyone during this unprecedented time. If you did not understand that reference, you're missing out on a Netflix quarantine special, one that practically requires a glass of wine upon viewing.

With many things around us not feeling quite normal, at least we can always count on one thing...wine. In addition to coping, wine has still been able to bring friends and family together. Our

A Taste of Monterey family got together recently for a glass of wine over the now very popular platform, Zoom. It was a very "happy" hour as we caught each other up in the comfort of our own living rooms sipping on wine. We were excited to be together again. We chatted about our new-found hobbies and that we're looking forward to seeing all our members and guests and getting back to that beautiful ocean view. We can all say that we highly suggest a virtual happy hour.

At A Taste of Monterey, it is important that we continue to do our best to provide our members with what we consider, essential. We are offering curbside pickup for wine club selections and additional wine orders, as well as free shipping on case purchases. We are also featuring great food and wine packs that include chicken or pork meat options and a list of 27 wines to choose from, for very affordable prices (curbside pickup only). You can order online at: www.atasteofmonterey.com or call 888-646-5446 extension 13. Available for curbside pickup only, and member discounts apply.

Although it can feel like a tough time, we are keeping our hopes up and looking forward to seeing our members and guests again. We cannot wait for more weekly tastings, glasses, bottles, and yes... we are also dreaming about eating ATOM nachos all next to the ocean. Free delivery is also offered on the Monterey Peninsula, 6 bottle minimum purchase required.



May Referrals



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



Follow us on Instagram and Facebook @atasteofmonterey

Sippin' with the Staff Quarantine Addition!

Tyler Walker



Tyler joined the ATOM family not too long ago, but fit in as a part of our team with ease. He is someone who has tremendous attention to detail and is a very important part of our day-to-day bistro operation. As a busser, Tyler does more than clean tables, he supports every other position in our restaurant. Tyler is there to offer up an extra set of hands as well as behind the scenes roles that are necessary for our operation to run smoothly, especially on a busy Cannery Row weekend. Tyler was born in California and grew up in San Jose. He moved to Orlando, Florida to work for Walt Disney World. After deciding it was time for a change, Tyler moved back to California this time landing in Monterey to attend California State University, Monterey Bay. He is now working toward earning a Bachelor's degree in Psychology. After college, he plans on pursuing a teaching credential.

Continued Inside

Monthly Wine Selections

RANCH 32 - 2016 MERITAGE



Nestled on the west side of the fertile valley lies Ranch 32, where warm sunny days are tempered by the cool coastal conditions of Monterey County. This environment allows the fruit to hang on the vine and develop complex flavors and intense varietal character. The grapes for this wine were crushed and fermented in stainless steel with each variety fermented separately. The grapes were pressed and the wine left to settle in stainless steel. The wine was racked off heavy lees and aged in a topped tank. The wine was inoculated for malo lactic fermentation and the individual lots were blended just prior to bottling. This wine was aged with 15% American oak and 10% French oak for 18 months prior to blending.

Aromas of blackberries and dark plums with overtones of mocha, tobacco and dark chocolate. The palate shows soft, well integrated tannins with a long finish.

45% Cabernet Sauvignon, 32% Merlot, 23% Petit Verdot 13.5% Alcohol Cellar Through 2024

Comments: _____ ◇ Great ◇ Good ◇ So-So

MUIRWOOD - 2018 Chardonnay



The Muirwood Chardonnay is handcrafted from grapes grown on their Zanetta Vineyard located in the Arroyo Seco appellation of Monterey County. Unique vineyard conditions, which extend the growing season, result in wines with bright acidity and generous tropical and citrus fruit flavors. Barrel fermentation and ten months sur lie aging enhance the complexity and depth of this memorable Chardonnay. For the Muirwood collection, their winemaker selects the finest fruit, and then handcrafts the wine with extraordinary attention and care to produce distinctive wines with great nuance and depth.

100% Chardonnay 13.2% Alcohol Cellar Through 2021

Comments: _____ ◇ Great ◇ Good ◇ So-So

MUIRWOOD - 2018 Pinot Noir (Club Red)



Muirwood is a line of limited production, reserve wines grown, produced and bottled from their vineyards along California's Central Coast. Located in the premium grape-growing appellations of Monterey and Arroyo Seco, their vineyards yield intense, full-flavored fruit of exceptional quality.

Oaky in style, this bottling shows black cherry, vanilla and caramel on the nose, becoming inviting if a tad single-noted. Baked gingerbread and cherry compote arise on the palate, which is a bit chunky in texture but makes for an enjoyable wine.

100% Pinot Noir 13.8% Alcohol Cellar Through 2022

Comments: _____ ◇ Great ◇ Good ◇ So-So

RANCH 32- 2018 Sauvignon Blanc (Club Blanc)



Place is paramount. It means everything to wine. The finest wines in the world are closely identified with the regions from where they originate. Ranch 32 is about showcasing the best wine from their estate vineyards located in select AVAs of Monterey County. It is about crafting wines of tremendous depth and character that reflect their origin. Ranch 32 is the taste of place.

The grapes for their Sauvignon Blanc were grown on estate vineyards in Monterey County, California. The majority of the blend hails from their San Lucas Vineyard located south of Greenfield in the sub-appellation of San Lucas. The warm days followed by cooling afternoon winds from the Monterey Bay enhance the melon and tropical fruit flavors. Fragrant and zesty citrus aromas with a hint of herbal notes lead into a light-bodied palate with lovely flavors of pineapple and guava. The lingering bright fruit finish is crisp and refreshing, making their Sauvignon Blanc an ideal apéritif.

100% Sauvignon Blanc 13.5% Alcohol Cellar Through 2022

Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued



Q: How long have you worked in the wine industry?

A: *A Taste of Monterey is my first experience working in the wine industry. I was hired back in October so it has been about six months. While I am relatively new to working with wine, I have enjoyed wine for a long time. I have really savored this experience to learn about new types of wine and expand my palate.*

Q: What is your favorite bottle of Monterey County white wine? Red?

A: *My favorite bottle of wine that I have tried so far has been Saber's Sparkling Rosé. I also really enjoy most of our Cabernet Sauvignons, but my all time favorite is Line Shack. As far as white wine goes, I tend to like them less than red wine, but usually I'll go for anything but Chardonnay.*

Q: What is your favorite food dish to pair with wine?

A: *I am a sucker for a good charcuterie board. Really good meat and cheese, plus really good wine equals one fantastic experience.*

Q: Where would be your dream place to go wine tasting?

A: *I am not sure that I have a dream place. However, I would love to check out all of the tasting rooms/wineries that our wines come from. Next time I have the chance, I am going to start branching out more to see what Monterey County has to offer.*

Q: When hearing wine described, what hints and notes do you listen for?

A: *I tend to gravitate towards fruit and citrus notes. I love a good plummy red or a really crisp, citrusy white.*

Spotlight

Top 10 things to do in quarantine with a glass of wine from staff at A Taste of Monterey:

1. "Red wine and coloring. It's very relaxing." -Elyse
2. "Enjoying a glass of Pinot Grigio and dancing in the kitchen has proven quite effective." -Achelle
3. "RuPaul's Drag Race has been on my binge watching list." -Tyler
4. "I started a sourdough culture. It's name is Steve. I think my first loaf of bread will come out nice." -Scott
5. "Rediscovering my kitchen and cooking again." -Jasmine
6. "Hanging out with my dog. I am also attempting to learn the harmonica." -Jacoby
7. "I've joined the millions who now connect through Zoom to stay in touch with family and friends, and always with a glass of wine nearby." -Fina
8. "Cooking! It's been nice to have extra time to make all my meals really complex. Having a glass of wine while I am in the kitchen makes it perfect." -Amanda
9. "Catching up on all the episodes on Oprah I have missed throughout the years (👍) and doing some maintenance at ATOM (without the wine, of course!)" -Ken
10. "Making homemade pasta. You can learn anything with a little help from some wine and YouTube!" -Elaine

Cheese Corner



CREAM CHEESE

You probably have a brick or tub of cream cheese in your refrigerator right now, but you might not have any idea what makes it so creamy or why it's even considered cheese.

Turns out that despite not having a particularly savory reputation like Colby, Swiss or gouda, cream cheese is cheese. It's a fresh cheese defined by the FDA as containing at least 33 percent fat with a moisture content of 55 percent or less. It's soft, smooth and mild. This cheese is comparable in flavor and texture to mascarpone cheese.

It came into popularity in the late 1800s and was produced mostly in Philadelphia—of course! While developed in the States, it's consumed globally these days.

The recipe is fairly simple—lactic acid bacteria are added to cream (or sometimes a combination of milk and cream), and this causes the pH of the cream to decrease, which in turn makes it coagulate. To put it simply, it becomes separated into curds and whey. Then the whey is drained off, the curds are heated, stabilizers are added, and cream cheese is formed.