

*Entertain*  
with Wine



**UNEXPECTED PAIRINGS**

Conventional wisdom is that white wine goes well with fish and red wine is a good choice for steak, but what about sushi or french fries? Surprise your guests by showcasing unusual pairing ideas. For example, sparkling wine pairs fantastically with sushi and fries! Slightly off-dry Riesling goes well with spicy Thai food, and luscious apricot-scented Viognier is a dream with blue cheese. You can also set up flights of different wines and foods and ask your guests to choose their favorites.

**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.

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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 07/31/2021	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
Long Valley Ranch 2018 Cabernet Sauvignon		\$20.00	\$15.00	\$16.00
Silvestri 2019 Rosé		\$27.00	\$20.25	\$21.60
De Tierra 2017 Puzzler		\$39.00	\$29.25	\$31.20
Long Valley Ranch 2019 Chardonnay		\$18.00	\$13.50	\$14.40
APRIL SELECTIONS	PRICES EXPIRE 06/30/2021			
Montoya 2019 Pinot Noir		\$17.00	\$12.75	\$13.60
Bernardus 2019 Sauvignon Blanc		\$25.00	\$18.75	\$20.00
Comanche 2018 Mesa del Sol Zinfandel		\$32.00	\$24.00	\$25.60
Montoya 2019 Chardonnay		\$17.00	\$12.75	\$13.60
MARCH SELECTIONS	PRICES EXPIRE 05/31/2021			
Craftwork 2018 Cabernet Sauvignon		\$19.00	\$14.25	\$15.20
Joyce 2018 Chardonnay		\$22.00	\$16.50	\$17.60
Joyce 2019 Submarine Canyon Pinot Noir		\$25.00	\$18.75	\$20.00
Comanche 2018 Mesa del Sol Zinfandel				
Craftwork 2020 Sauvignon Blanc		\$18.00	\$13.50	\$14.40
PRIVATE RESERVE CLUB	PRICES EXPIRE 05/31/2021			
Joyce 2018 Gabilan Pinot Noir		\$45.00	\$33.75	\$36.00
Mesa Del Sol 2013 Syrah		\$38.00	\$28.50	\$30.40
Pianetta 2018 Sangiovese		\$38.00	\$28.50	\$30.40

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.

**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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## Monterey WINE CLUB



Mike and Norma at A Taste of Monterey 2021

**MEET OUR MEMBERS:**

*Mike Aguilera and Norma Molina*

Mike Aguilera and Norma Molina have been a part of A Taste of Monterey's wine club since 1999. The two live in San Jose, California and would come down to visit Monterey for a getaway to explore shops and see the breathtaking views of the ocean. One day, they were wandering down Cannery Row and found themselves in A Taste of Monterey. "We were just really impressed by the features, and of course you cannot beat that ocean view. We love wine and would often go to Napa. However, we now have really just focused on going to A Taste of Monterey because of all of the different wineries they feature. So many things caught our attention when we first walked in, and now it is our favorite place to go when in Monterey," explains Norma.

The couple has been married for 34 years, and as Mike put it, they are "long-time wine tasters." When asked how the two have seen our establishment grow, Mike says, "Back then, we were not concerned by the decorations, it

was just about having a great view and enjoying the wines. It has now evolved into a more elegant wine tasting room. We have seen the improvements over the years, like adding more tables, and eventually, food."

While there are countless reasons to be a part of the club, Norma feels the variety has been a big reason for staying a member for over 20 years, "I love being a club member because you get different wines every month, and from those, we pick our favorites. As far as white wines, we favor Chardonnays, and in the summer, Sauvignon Blanc, and we really like Cabernets. With the variety offered in the club, I have been able to try wines I normally would not, such as Syrah. I also used to not like Zinfandels as much, but over the years have tried some and have really enjoyed them."

"One of the reasons we don't have our wine shipped is so we have a reason to go down to Monterey to pick up our wines," says Mike. In addition, the couple will travel down for birthdays and anniversaries, as it is the perfect location for a staycation. Mike and Norma like to enjoy our widely famous Nachos and sit and have a glass of wine while looking at the view. "We have sat up at the windows and seen schools of dolphins, whales, seals, and otters. It is really amazing, and it can be very romantic," says Norma.

"We have done a lot of wine tasting in different areas over the years, and the thing that always draws us back to A Taste of Monterey is the value of the wine. It is great wine, and is very comparable to other more expensive wine regions, but Monterey wines are very reasonable. That's why we have always kept our shipment and have been loyal fans. We will even buy extra bottles after we sample wines in the tasting room, just because the value is so incredible," says Mike.

When asked what has kept the couple a part of the club for so long, Mike explains, "We met Ken and all of the others that have worked there throughout the years, and it really is a family business we

*Continued Inside*

## MEMBER PICK PACK *Mike & Norma*



Mike and Norma have picked some truly excellent wines for you to enjoy in his wine club member designed pack. Enjoy these three ultra-premium wines selected from our very own veteran Monterey Wine Club members.

Retail: \$73 • Sale: \$59

Monterey Wine Club: \$50<sup>15</sup> • Club Quattro & Celler: \$47<sup>20</sup>

Order: 831-646-5446 ext 10 • www.tastemonterey.com

*Muirwood Cabernet Sauvignon, Mesa del Sol Syrah, Pareto's 80/20 Chardonnay*

# Monthly Wine Selections

## LONG VALLEY RANCH - 2018 CABERNET SAUVIGNON

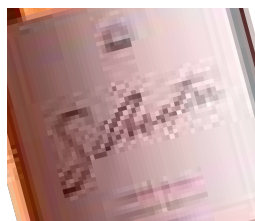


Located in the Central Coast region of California, the Salinas Valley is also known as the Long Valley, a name coined by writer John Steinbeck due to its 100-mile length. Cradled between the Gabilan and Santa Lucia mountain ranges, this bountiful stretch was carved out by the Salinas River millions of years ago and holds some of the world's richest farm and vineyard land. Long Valley Ranch is proud to be farmers of their estate vineyards for over 45 years in the Long Valley, a place that is truly a gift from Mother Nature.

Aromas and flavors of blackberries and ripe plums are well-integrated with toasty oak spice, vanilla and mocha. This full-bodied wine exhibits a plush, round mouth-feel and soft tannin structure.

100% Cabernet Sauvignon 13.5% Alcohol Cellar Through 2026  
 Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

## SILVESTRI - 2019 Rosé



Silvestri Vineyards is located approximately 15 miles from the Pacific Ocean up Carmel Valley. This location is the key element in the terroir of this unique site. During the growing season the cool marine influence on one side and the much warmer inland mountains on the other side subject this spot to daily afternoon winds bringing dramatic temperature drops even on the sunniest days. The tight constriction of the valley at this point creates even greater wind velocities here. The vineyards are on benchlands and hillsides several hundred feet above the valley floor further exposing them to the marine onshore flow. Only cooler climate varieties can be expected to ripen here. These Grenache grapes are lightly pressed to extract juice and a hint of color from the skins. The juice is pressed immediately into stainless steel tanks. It is then racked to 50% stainless steel barrels and 50% neutral French oak

barrels for primary fermentation.  
 Slight of color but full of flavor, with notes of ripe strawberry and subtle hibiscus. The round mouth-feel and zesty acidity make this wine a lovely sipper at any time of year.  
 100% Grenache 12.3% Alcohol Cellar Through 2023  
 Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

## DE TIERRA - 2017 Puzzler (Club Red)



De Tierra creates delicious, award-winning, and sustainably harvested wines to share from the unique terroir of Monterey County. De Tierra, as the name suggests, focuses on providing the best representation 'of the land'. Great wines begin in the vineyard, and it is their goal to translate the defining flavors of place into great wine!

Garnet in color. Nose offers notes of rich earth, plum, fresh fig with a hint of spice. Plush tannins balance this very complex full bodied wine. This wine starts with notes of plum and blackberry, then leads to black tea with a long tobacco finish.

100% ? 14.0% Alcohol Cellar Through 2027  
 Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

## LONG VALLEY RANCH - 2019 Chardonnay (Club Blanc)



Long Valley Ranch estate vineyards in Monterey County offer ideal growing conditions for Burgundian varieties such as Chardonnay. The cool ocean air that comes sweeping down the valley each day lengthens the growing season and allows the grapes to ripen slowly and evenly. The grapes are harvested during the night and very early morning hours to keep the fruit cool and preserve delicate nuances of aromas and flavors.

Light notes of vanilla and butterscotch frame aromas of juicy yellow apple, creamy pear and bright citrus. Medium-bodied with balanced acidity, this is a refreshing Chardonnay with a rich, soft mouthfeel and a lingering vanilla finish.

100% Chardonnay 13.5% Alcohol Cellar Through 2022  
 Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

Cover Article Continued



want to support. They are almost like an extension of our family and are great people. We were there when Robyn was pregnant with her first and have met their family that has worked there. Over the years, we have seen how the (Rauh) family has grown, and we get to catch up when we go in on how everyone has been doing, and we love seeing them."

"We can't say enough about being wine club members. It's not just about the wines, there really is so much more that you experience." Mike and Norma are a part of Club Quattro and plan on being club members for life.

Mike and Norma with Late Steve Pessagno, 1999

## WINERY SPOTLIGHT:



Silvestri Vineyards began in the Piedmont region of Italy by Joseph Silverstri and Eugenia Martinetto in 1908. The couple would marry and travel to America, landing in New York's "Little Italy." The couple took to the restaurant business, but upon beginning their family, decided to move to New Jersey. In 1950, their grandson Alan was born. Alan grew up surrounded by family, food, and great wine. He decided to move to Los Angeles, California in pursuit of his biggest passion, music. While in Los Angeles, Alan met his wife, Sandra, in 1978. The two would go on to

begin their family with their first born, Alexandra, in 1983. Alan was in film music and the small family was enjoying their life, but felt something was missing. The family moved to Carmel and bought a house and decided to take a chance on something that ran deep in the Silvestri lineage, winemaking.

"Extensive research of the property was done to determine what and where to plant. The initial vineyard was planted to Chardonnay, Pinot Noir, and Syrah. In 2010, some of the vineyard was grafted over to some Pinot Gris, Pinot Blanc and Barbera adding some fun new wines. The family heritage originates from the Piedmont region in northern Italy where Barbera is grown. It has become another fan favorite," explains Silvestri Vineyards winery representative, Dorothea Probasco. "In 2015, some additional planting was done at the top of the property in a warmer area to allow the five Bordeaux varietals, Grenache, and Muscat to grow. Grenache is now our primary grape for Rosé, while Muscat is our late harvest dessert wine."



One of the qualities that makes Silvestri Vineyards unique, is that they are a 100% estate winery. This means that the grapes are grown, the wine is produced and bottled all on site in Carmel Valley for every single bottle of Silvestri. The family decided on Monterey County as a great place to plant their vineyards, as they felt it was important to produce similar wines to that of Alan's grandparents. The winery sits just 15 miles away from the ocean. An ideal location, as the cool marine influence mixed with the warmer inland mountains, produces the best of grapes.

Frank Melicia is the current winemaker and prides himself on producing "true varietally correct wines with a focus on accessibility and age worthiness." The Silvestris are committed to making the best the vineyard can produce, and trust in Melicia to carry forth that vision. In addition, Alan Silvestri continues to work as a film composer. He has written original scores for movies such as Back to the Future, Father of the Bride, The Bodyguard, Forrest Gump, Cast Away, The Avengers, Captain America; just to name a few.

"Both music making and wine making involve a magical blending of art and science just as each note brings its own voice to the melody, each vine brings its own unique personality to the wine." - Alan Silvestri

Let's Wine About it



## TEMPRANILLO

Tempranillo is a red grape variety which forms the backbone of some of the finest wines from Spain and Portugal. It has also been successfully adopted in the New World, especially in California, Argentina and Australia. In 2020, Tempranillo was the third most planted grape variety in the world.

Tempranillo has strong roots in Spain where it translates to "little early one", a name given to it by growers who observed its habit of ripening earlier than Garnacha (Grenache), its traditional Spanish blending partner and a majority of most other Spanish red grape varieties. Almost every red wine from Rioja and Ribera del Duero has Tempranillo at its core, and in Portugal the variety is widely used in the Douro Valley - under the name Tinta Roriz - both for table wines and fortified wines (Port).

Oak and Tempranillo certainly marry well together. American oak is the traditional choice of winemakers in Rioja, and Tempranillo's flavor profile integrates well with the vanilla and coconut notes imparted by new American oak barrels. Further west in Ribera del Duero, the fashion is to use higher proportions of French and used-oak barrels to allow Tempranillo's fruit to shine with a focus on more spiced oak flavors. However, with time, the two styles have been gradually consolidating and the consumer can now find complex wines made with an oak regime combining all of these options.

Tempranillo may be an Old World grape, but producers there are taking the New World's lead when it comes to bottle labeling. It is increasingly common to see Tempranillo proudly displayed on wine labels in conjunction with the more traditional geographical indicator.