

Let's *Wine*
About it



BEST WAY TO CLEAN WINE GLASSES

All that's needed to bring wine glasses back to like-new condition is (1) white vinegar and (2) a plastic scrubber or nylon net. Once you have your materials, follow these instructions for achieving crystal-clear wine glasses:

- Warm the vinegar by dunking the bottle in a sink of hot water for 1 minute.
- Drain the sink and refill with warm vinegar. (Use a bowl if you're just cleaning a couple of glasses.)
- Place the wine glasses in the vinegar for one hour.
- Use the nylon net or plastic scrubber to remove the film.
- Thoroughly rinse the wine glasses in hot water.
- Dry your wine glasses with a flour sack towel or other lint-free towel.
- Once dry, place your crystal-clear wine glasses on the table or on display.

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 07/31/2022	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
District 7 2019 Cabernet Sauvignon		\$20.00	\$15.00	\$16.00
Carys 2020 Sauvignon Blanc		\$20.00	\$15.00	\$16.00
Joullian 2017 Zinfandel		\$35.00	\$26.25	\$28.00
District 7 2020 Chardonnay		\$18.00	\$13.50	\$14.40
APRIL SELECTIONS	PRICES EXPIRE 06/30/2022			
VDR 2020 Red Blend		\$26.00	\$19.50	\$20.80
Montoya 2019 Montoya Rosé		\$16.00	\$12.00	\$12.80
Montoya 2019 Cabernet Sauvignon		\$18.00	\$13.50	\$14.40
Morgan 2020 Albarino		\$24.00	\$18.00	\$19.20
MARCH SELECTIONS	PRICES EXPIRE 05/31/2022			
Cambiata 2018 Pinot Noir		\$26.00	\$19.50	\$20.80
Muirwood 2021 Sauvignon Blanc		\$16.00	\$12.00	\$12.80
Muirwood 2020 Cabernet Sauvignon		\$18.00	\$13.50	\$14.40
Bernardus 2019 Chardonnay		\$30.00	\$22.50	\$24.00
PRIVATE RESERVE CLUB	PRICES EXPIRE 05/31/2022			
McIntyre 2015 Per Ardua		\$60.00	\$45.00	\$48.00
KOFi 2019 Chardonnay		\$39.00	\$29.25	\$31.20
Mesa Del Sol 2016 Zinfandel		\$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.

To Rinse or Not to Rinse ??

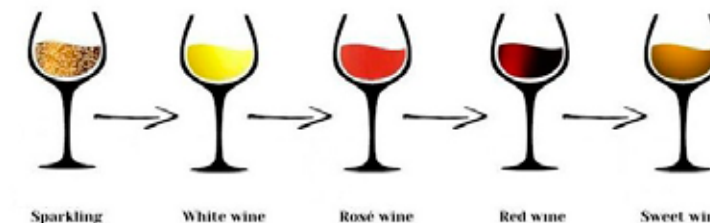


Anyone who spends time behind a wine tasting room's counter will attest that having a pitcher of water available for tasters can cause some degree of confusion. Is the water there for rinsing or for drinking? And if for rinsing, when should it be used? Will the leftover water in the glass after a rinse dilute the next wine? As we're all trying to be more water conscious these days, this is a perfect opportunity to address these questions and others that may be lingering when it comes to proper wine tasting etiquette.

Let's begin with why there is normally a carafe of water present on a wine tasting room's bar. So is it there to drink or rinse? A little bit of Column A and a little bit of Column B. We all know that drinking too much of any adult beverage will dehydrate us and this can occur even from a small wine tasting venture. So feel free to pour yourself a glass of agua fria after a tasting or even during one. Not only will you feel better overall, but you will appreciate the wines you taste more as well.

As for rinsing, yes - you can use the water that is provided for rinsing. BUT...use it sparingly. This is not just a public service water conservation message; this is also directly related to your wine tasting experience. Rinsing with water between pours for tastings can and will dilute your next pour, so while you may believe you are doing well to rinse between pours, in reality you are doing more harm than good... most of the time.

Here's the deal: when you walk up to a wine tasting bar and you are handed a menu, the suggested order for tasting wines is deliberate. Depending on a winery's offered vintages, it will always be non-sweet white wines first, maybe sweeter whites next, then definitely dry reds, followed by perhaps sweeter whites and always concluding with sweet dessert-style wines. This is done purposefully so that you do not have to rinse your glass.



We know that rinsing with water in between tastings will potentially harm the next wine poured into your glass, so have faith in us. We want you to have the best experience possible and we do not want to do anything to diminish the quality of the wines we pour for you.

So why the "most of time" comment earlier? Let's say, for example, you believe there is something off about a wine you taste. Perhaps you believe the wine is corked (in other words, turned bad for a variety

Continued Inside

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

Monthly Wine Selections

DISTRICT 7 - 2019 Cabernet Sauvignon



District 7 is all that Monterey as a winegrowing region has to offer. The number refers to our official regional designation within the state of California, but District 7 is much more than just a prime number. Most experts recognize Monterey County as one of the most beautiful and diverse winegrowing regions in the world with complex soils and coastal weather patterns. Their winemaking team reaps the benefits of the exceptional fruit they produce, creating wines that are fruit forward, true to varietal character and a delicious reflection of Monterey.

The District 7 Cabernet is a classic that hits the sweet spot where power and structure meet elegance and finesse. Aromas of ripe dark cherry, raspberry and vanilla infuse the glass. Beautifully balanced and elegant on the palate, the silky tannins complement flavors of juicy blackberries, currants, almonds and cassis.

100% Cabernet Sauvignon

13.5% Alcohol

Cellar Through 2026

Comments: _____ ◇ Great ◇ Good ◇ So-So

CARYS - 2020 Sauvignon Blanc



CARYS (Care-iss) is a Welsh name meaning love. It's also exactly how we feel about their wines. The grapes are grown on their sustainably farmed estate vineyards and are blended to create balanced, refreshing flavors. One sip and you'll fall in love too. Carys estate vineyards in Monterey have excellent climatic conditions for this classic variety. The combination of temperate days followed by cool winds in the late afternoon bring out the fruitiness of the Sauvignon Blanc, with a hint of mineral edginess. Their trellis systems in the vineyard also shelter the grapes, allowing filtered sunshine through the canopy to gently and evenly ripen the clusters.

Playful aromas of citrus, green apple and guava lead into hints of fresh tarragon. Crisp with balanced acidity, this medium-bodied wine ends with notes of bright tropical fruit and a lingering finish. This Sauvignon Blanc pairs well with grilled seafood, spring salads, and moderately spicy dishes.

100% Sauvignon Blanc

13.5% Alcohol

Cellar Through 2023

Comments: _____ ◇ Great ◇ Good ◇ So-So

JOULLIAN - 2017 Zinfandel (Club Red)



"At Joullian, we focus on estate-crafted, world class wines of complexity, finesse and ageability." Joullian Vineyards was created by the Joullian and Sias families of Oklahoma City, Oklahoma, with the goal of producing estate-crafted wines with the complexity, finesse and ageability characteristic of the finest wines of the world. Recognizing the need for estate control, the partnership embarked upon a long-term plan and soon engaged Ridge Watson, with international winemaking experience, to seek and develop the unique combination of land, vineyards and winery facilities necessary for fine wine production. In 2015, Hammler Wine Comporation acquired Joullian and is committed to continuing the Joullian legacy.

The wines dark cherry color, with a light garnet rim. Aromatic rose petal, blackberry, cola, and licorice scents are enhanced by a touch of cedar and black peppercorn. Ripe, fruity, black raspberry, plum, and rhubarb flavors are heightened by notes of anise seed, black truffle, and toasty oak. Expect perfumed forward fruit thru 2020, then a deeper, almost Gigondas-like wine in the decade to follow.

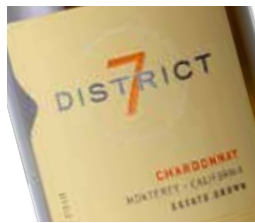
94% Zinfandel, 6% Petite Sirah

14.6% Alcohol

Cellar Through 2024

Comments: _____ ◇ Great ◇ Good ◇ So-So

DISTRICT 7 - 2020 Chardonnay (Club Blanc)



This Chardonnay comes from District 7's certified sustainable, estate vineyards in the cooler winegrowing regions of Monterey County where brisk wind and foggy conditions produce wines of great character, texture and structure. Planted on well-draining bluffs, benches and hillsides, their vineyards offer ideal conditions for Chardonnay and other cool-climate varieties. The grapes were harvested in the early morning hours based on brix, acidity, pH and flavor. In the winery the fruit was sorted, crushed and cold fermented in small lots. The wine was aged in stainless steel tanks (70%) and new French oak barrels (30%) to accentuate freshness, varietal character and terroir.

District 7 Chardonnay is a focused, elegant wine that strikes the perfect balance between rich and refreshing. Aromas of vanilla, orange blossom, and yellow delicious apple complement the judicious use of oak. Lush and ripe flavors of

100% Albariño

13.5% Alcohol

Cellar Through 2024

Cover Article Continued

of reasons). First off, do not feel bashful about notifying your wine ambassador. Bottles are routinely checked after they are opened for tastings, but in rushed moments, a corked bottle may go unnoticed. You may be correct, you may not be (it may just be the style of the wine that you do not find agreeable), but any wine ambassador will be happy to investigate your concern as they do not want to continue to pour a wine that may be potentially be off.

In such instances, rinsing with water makes sense. Also, if you are jumping around from whites to reds, sweets to non-sweets, rinsing with water in between can also be an option. (Although, as previously noted, this is not recommended and it's better to stick with the order the wine tasting room has provided.)

If you must rinse, it is better to do it with wine. But be vigilant. While wine tasting is meant to provide an enjoyable experience, wineries do not want to pour their wine for rinsing and dumping in between every pour during a tasting. Wine ambassadors will normally be happy to pour a splash for rinsing when justified, but be aware that this is essentially wasting wine...never a good thing. So use the request sparingly and only when truly justified. Of course, in your home tasting adventures, feel free to rinse away with wine to your heart's desire, but, again...you'll be wasting wine!

While we're talking tasting room etiquette, let's briefly touch on some other areas. Such as, is it appropriate to ask for a second pour of a wine? Yes and no. If you ask for a second pour, do not take advantage of the situation. Asking for a second pour should only be done when you are seriously considering purchasing a particular bottle of wine.

And why is there usually some form of crackers on a wine tasting room's bar? They are there for you to have between tastings to cleanse your palate. This does not mean though that they are there for your lunch. It can be a capital idea to have a cracker when switching from dry whites to dry reds then to sweet whites or even between bold dry reds, but not necessarily in between each wine. Many tasting rooms offer light foods to enjoy post-tasting, such as cheeses and more elaborate cracker arrangements. If you're starving, take advantage of these alternatives instead of emptying the counter's bowl of crackers.

So, back to rinsing. The basic message is that it should be done sparingly. As long as you stick with the recommended order of a wine tasting, there's often no need to do it anyway. And with water concerns ever present (we know something about this on the Monterey Peninsula) limiting the urge to unnecessarily waste water is a beneficial impact for the wines we taste and beyond.

Bryce Ternet - contributing editor and is the author of three books. See <http://www.mbryceter.net.com/> for more.

Entertain with Wine



WINE PAIRING MISTAKES

Caviar and Heavy Wines (Cabernet Sauvignon)

Ah, caviar. The richness and opulence associated with a can of fish eggs is difficult to beat, and anyone who has had the experience of eating truly fine caviar knows just how delicate it can be.

For some reason, many people believe that caviar should be paired with rich, bold wine like Cabernet Sauvignon, which does nothing but result in an awful experience — think swampy grape juice, and you'll get the idea.

Caviar doesn't deserve to be overwhelmed and will be much better served alongside a glass of Sparkling Wine.

Sparkling Wine and Chocolate Cake

Sticking with Sparkling Wine for a moment, we've already talked about one of its best pairings. What's one of its worst pairings? Chocolate cake.

Surprisingly enough, chocolate and bubbles often go hand-in-hand and is a combination that is served in restaurants all throughout the world. If you've ever tried it, however, you know that the tartness of the Sparkling Wine fights against the cake's sweetness and that no harmony is found in most cases.

Save the Sparkling Wine for special occasions — it doesn't fit with chocolate desserts.