

Let's *Wine*
About it



GRENACHE BLANC

Pronunciation:
"Gruh-nash Blahn"

Taste: Luscious texture with aromas of apple, stone fruits and white flowers, followed by flavors of green apple, honeydew melon, lemon, white peach, apricot and herbs, together with a delicate spiciness and subtle mineral notes. Can be creamy if aged on lees and may display oak flavors.

Style: Full-Bodied White Wine

Description: A white wine that originated in northern Spain. Since being planted in the United States, single-varietal Grenache Blanc wines continue to grow in popularity where it's loved for its intense flavors, higher alcohol content, and plush style (when aged in oak) similar to Chardonnay.

Food Pairing: Chicken Satay, Tempura Shrimp, Broiled Lobster, Garlic Chicken, Braised Short rib, Roasted Pork Shoulder.

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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Mix & Match

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MAY SELECTIONS	PRICES EXPIRE 07/31/2023	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
Long Valley Ranch 2019 Cabernet Sauvignon		\$25.00	\$18.75	\$20.00
Fieldfare 2019 Grenache Blanc		\$25.00	\$18.75	\$20.00
Morgan 2019 Morgan Cotes du Crow's		\$22.00	\$16.50	\$17.60
Long Valley Ranch 2021 Chardonnay		\$20.00	\$15.00	\$16.00
APRIL SELECTIONS	PRICES EXPIRE 06/30/2023			
Mission Trail Vineyards 2021 Friars' Reserve Meritage		\$45.00	\$33.75	\$36.00
District 7 2021 Chardonnay		\$18.00	\$13.50	\$14.40
District 7 2020 Cabernet Sauvignon		\$20.00	\$15.00	\$16.00
Joyce 2021 Rosé		\$25.00	\$18.75	\$20.00
MARCH SELECTIONS	PRICES EXPIRE 05/31/2023			
Rocklin Ranch 2021 Pinot Noir		\$20.00	\$15.00	\$16.00
Bernardus 2021 Rosé of Pinot Noir		\$30.00	\$22.50	\$24.00
Pacific Valley 2018 Cabernet Sauvignon		\$26.00	\$19.50	\$20.80
Line Shack 2019 Chardonnay		\$18.00	\$13.50	\$14.40
PRIVATE RESERVE CLUB	PRICES EXPIRE 05/31/2023			
Bernardus 2021 Rosella's Chardonnay		\$50.00	\$37.50	\$40.00
Wrath 2019 115/667 Pinot Noir		\$35.00	\$26.25	\$28.00
Comanche Cellars 2020 Tempranillo		\$34.00	\$25.50	\$27.20

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



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Sugar in Wine MORE THAN A SWEETENER



Sugars occur naturally in fruits, grapes included. So, it should come as no surprise that there's sugar in that glass of wine you're sipping from. And, no, we're just talking about the overly sweet taste in a ruby port-style wine. We're talking about the presence of sugars in all wines. In fact, sugars are required in order for the fermentation process in winemaking to occur, so really they are an important part of the process. But, what about this thing you've heard of called the "residual sugar"

content of a particular wine? Does it really mean leftover sugar, as the name would imply? Yes...in a way, but we'll come back to this topic.

Wine grapes accumulate sugars while they are on the vine during the photosynthesis process. At harvest time, a grape will be composed of 15 to 25% different sugar compounds. Then, later during the fermentation process, the introduction of yeast breaks down and converts most of the sugars into alcohol and carbon dioxide. Once an alcohol level is reached during fermentation, the remaining sugars will effectively kill off the yeast.

Sugars also contribute to a wine's body and mouth-feel, either on their own or through their contribution to the alcohol content of a wine. Ways to increase the alcohol level of a wine can begin with a grower's decision to leave grapes on the vine for an extended period, but can occur later if a winemaker decides to add sugar during the winemaking process in order to boost a wine's alcohol content. This process is called "chaptalization." Interestingly, chaptalization will not increase the sweetness of the wine.

Measuring the sugar content of a wine-to-be begins with the must. Must is the freshly pressed juice that contains the skins, seeds, and stems from the grapes. Making must is the first step in winemaking after the grapes have been harvested. Winemakers measure the sugar content of the must and this is measured in a form referred to as "Brix." One degree Brix equals 1 gram of sucrose (i.e. sugar) in 100 grams of solution. The degrees of Brix (represented by the symbol °Bx), is the sugar content of the must, and will ultimately relay the alcohol content of the must and wine juice to be made from it.



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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Continued Inside

Monthly Wine Selections

LONG VALLEY RANCH - 2019 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 since 1972 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 notes of tobacco and cedar and hints of fresh tarragon. This medium-bodied wine exhibits beautiful dark fruit, a plush, round mouth-feel, soft tannin structure and a lingering sweet oak finish.

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

FIELDFARE - 2019 Grenache Blanc



Fieldfare wines are small production, hand-crafted wines that beautifully display the properties of the stony soils and cool marine climate in which the grapes were grown. After serving in the Peace Corps in Ecuador, Ian Brand came to Monterey to surf and then discovered that his undergraduate environmental science degree was useful background for winemaking. He learned winemaking at Bonny Doon, and then became assistant winemaker at Big Basin. In 2007, he partnered with John Allen, owner of Coastview Vineyard, in making Coastview Vineyard and Le P'tit Paysan wines. Ian is also winemaker at De Tierra Vineyard and consults for Pierce Ranch Vineyards in Monterey County.

Offers key lime, pears, warm golden apple, preserved lemon, honeysuckle and jasmine touches on the nose. On the palate, it is rich with juicy pear flavors that lead into lean herbal notes, and salty minerals. Finishes with savory/sweet fruit, and spice-driven notes on the end.

100% Grenache Blanc 13.5% Alcohol Cellar Through 2025
 Comments: _____ ◇ Great ◇ Good ◇ So-So

MORGAN - 2019 Morgan Cotes du Crow's (Club Red)



Cotes du Crow's is a unique blend of the two noble, predominant red varietals of France's southern Rhone Valley: grenache and syrah. Small amounts of tempranillo and cinsault are included – the earthy spice of tempranillo and soft bouquet of cinsault are beautiful complements to the grenache and syrah. The wine was fermented in open top tanks and received manual punch-downs. This enabled good extraction and structure development with pleasant tannins. After fermentation, the wine was transferred to French oak barrels (seven percent new), giving subtle spice and vanilla characters without overpowering the elegant fruit profile.

This Rhone-style blend has a rich ruby color, highlighted by purple edges. Raspberry jam and sweet herbs jump out of the glass. The wine is medium-full bodied with soft tannins, offering flavors of strawberry hard candy and fresh plum. Its weight and balance make it a perfect pairing for anything off the grill.

62% grenache, 29% syrah, 5% tempranillo, 4% cinsault 14.2 Alcohol Cellar Through 2027
 Comments: _____ ◇ Great ◇ Good ◇ So-So

LONG VALLEY RANCH - 2019 Chardonnay (Club Blanc)



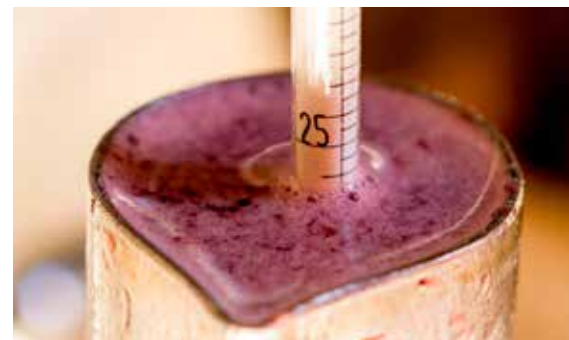
Long Valley Ranch estate vineyards in Monterey County offer ideal growing conditions for Burgundian varietals such as Chardonnay. The cool ocean air that comes sweeping down the valley each day lengthens the growing season and allows the grapes to ripen slowly and evenly. The grapes were harvested during the night and early morning to keep the fruit cool in order to preserve the delicate nuances of flavor. Upon arrival at the winery, the grapes were gently whole-cluster pressed, chilled, and racked clean to a refrigerated stainless steel tank. The juice was slowly fermented at a cool temperature to enhance the varietal aromatics. They strive for a rich yet refreshing flavor profile, achieved through a combination of aging in stainless steel and French oak.

Light notes of vanilla, caramel and butterscotch frame aromas of yellow apple, melon and bright citrus. Medium-bodied with balanced acidity and a lingering toasty oak finish.

100% Chardonnay 13.0% Alcohol Cellar Through 2024
 Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued

But what about that leftover sugar/residual sugar thing?? Residual sugar (or RS) refers to the sugar remaining after fermentation stops, or is deliberately stopped, by a winemaker. Residual sugar is measured in grams of sugar per liter of wine, abbreviated as g/l or g/L. Even in the driest of wines, it will be rare to have a wine less than 1 g/L, as some types of sugars are entirely unfermentable. On the other end of the spectrum, a wine with over 45 g/L will be considered as having a “sweet” taste. However, there's a big difference between detecting a slight sweetness in a wine and wines which are designed to be sweet, such as dessert wines. For example, almost any wine meant to be very noticeably sweet will contain well over 100 g/L of residual sugar, with the sweetest registering in the mid to high hundreds on the g/L scale.



Residual sugar can also be measured as a percentage of weight to volume. A wine with 0.2% residual sugar contains two grams of sugar in a liter of wine. Dry wines are typically in the 0.2–0.3 percent range, off-dry wines in the 1.0–5.0 percent range, and sweet dessert wines in the 5.0–15 percent range.

But even wines with a high residual sugar level are kept from being overly sweet by a winemaker's choice of grapes. Varietals such as Riesling and Chenin blanc keep high acidity levels at very high ripeness levels, so the acidity in the grapes will ultimately balance with the sweetness to a certain extent. A wine can have a high RS percentage, yet not taste as sweet as another of the same varietal with a lower RS, all based on the balance of acidity and alcohol in the wine. The careful control of sugars is yet another example of how the winemaking world is full of possibilities and helps to explain how wines made with certain varietals can be produced as sweet, off-dry (semi-sweet), and dry versions.

Bryce Ternet

Contributing author for A Taste of Monterey and is the author of three books. See www.mbryceternet.com

Entertain with Wine



The Shelf Life of Opened Wine

Perhaps you like to drink wine less frequently, or like to pour yourself a small glass before bed, curled up with a book or a movie. Maybe you're one of those people who open several bottles at once, and sip at small quantities while training your palate. Maybe you simply like to make a bottle last – there's absolutely nothing wrong with that.

No matter what the reason for your unfinished bottles may be, it's important to know how long wines last for once opened. There's nothing worse than looking forward to that lovely, calming glass of wine, only to find that the bottle has spoiled and oxidized too much.

Shelf Life of Opened Wine

Red Wines = 3 to 5 days

Rosé & Lighter White Wines = 5 to 7 days

Full-Body White Wine = 2 to 3 days

Sparkling Wine = 36 hours

Fortified Wines = 4 to 5 weeks

So, there you have it – a quick guide to how long those bottles are going to last after you've popped their corks. Keep these tips in mind, get yourself a good, trusty bottle stopper, and you'll never have to weep as you watch your favorite vino make its way down the drain again.