

Tasting Monterey

A WINE ENTHUSIAST'S MONTHLY JOURNEY THROUGH MONTEREY'S WINE COUNTRY

COMING EVENTS

Friday, June 3, 2011
First Fridays Art Walk
 A Taste of Monterey
 Old Town Salinas
 5:00pm-8:00pm*
 Stop by A Taste of Monterey in Old Town Salinas on your journey through the First Fridays Art Walk. Enjoy art from a featured local artist, while we stay open later!

Friday, June 24, 2011
Last Fridays Wine Bar
 A Taste of Monterey
 Cannery Row
 6:00pm-9:00pm*
 Join us on the last Friday of every month from 6pm to 9pm. A Taste of Monterey, Cannery Row is keeping its doors open later and offering special wine by the glass prices. Start your weekend off with a relaxing view and a glass of Monterey's finest.

Thursday, June 30, 2011
Thirsty Thursdays
 A Taste of Monterey
 Old Town Salinas
 5:00pm-7:00pm*
 Join us on the last Thursday of every month from 5pm to 7pm. A Taste of Monterey, Oldtown Salinas is keeping its doors open later and offering special wine by the glass prices. Featured Winemaker and 30% off wine and gifts (discount for club members only).

* No new tastings after 5:45pm

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



JUNE REFERRALS



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

Continued Inside

MONTHLY WINE SELECTIONS

JOYCE VINEYARDS - 2010 *Stêlê Chardonnay*



The Stêlê Chardonnay project derived from the youthful inspiration of Russell Joyce. After traveling up and down California, working with distributors and tasting many wines, Russell became aware of a growing trend in Chardonnay drinkers. The trend was that although many still enjoy the essence of a rich chardonnay with oak and butter there are many that enjoy a more crisp balance of acidity and fruit unadulterated by any oak. This option was brought to fruition by Frank and Russell Joyce and was named Joyce Stêlê Chardonnay. The word "Stêlê" is the phonetic spelling of "steel" which is referring to the cooperage used to create this Chardonnay. This Chardonnay was vinted in 100% stainless steel for only 9 months. To further the refreshing crispness and acidity in this wine, malolatic fermentation was inhibited to allow the most true and raw expression of this premium Monterey county fruit.

The Stêlê Chardonnay is a pure crisp clean expression of the Chardonnay grape varietal. Vinted and cellared in 100% stainless steel, this wine is focused, refreshing and has very clean floral flavors of peach, pear, citrus and agave.

100% Chardonnay

13.7% Alcohol

Cellar Through 2011

Comments: _____ ◇ Great ◇ Good ◇ So-So

CHRISTOPHER • PAUL WINES - 2008 *Pinot Noir*



Christopher Paul Wines, based out of Monterey County's Santa Lucia Highlands AVA, is a small production (550 total cases) winery. Their vision is to stay small and develop a cult-like following of their wines. Their winemaking philosophy has two parts. First, source quality grapes and use quality ingredients. Great wine can only come from great vineyards and can only be made using the best barrels and yeasts. Second, they believe that moderation in the winemaking process is the best way to achieve integrated and complex wines. Their goal is to use the tools available to the winemaker in a manner that adds complexity to the finished wine without overpowering the quality fruit that is the centerpiece of their wines.

The 2008 Pinot Noir balances an earthy elegance and intoxicating berry flavors. Using four distinct Pinot Noir clones (115, 667, 777 and Pommard 4) and aging in 1/3 new French Oak, the wine has beautiful complexity that will only improve with time.

100% Pinot Noir

14.0% Alcohol

Cellar Through 2012

Comments: _____ ◇ Great ◇ Good ◇ So-So

MORGAN WINERY - 2010 *Pinot Gris* (Club Blanc)



The Morgan Winery 2010 Pinot Gris receives a gentle whole cluster press upon arrival at the winery. Freshness is preserved by a cold fermentation in stainless steel tanks. The wine is aged a total of four months; two months in 100% neutral French oak and an additional two months in stainless steel.

This Pinot Gris is a limited production gem that is snatched-up quickly by long-time fans. Mango, banana and white peach aromas give a graceful, appealing nose. Rich fruit flavors and bright, balancing acidity make this wine a natural pairing with shellfish, ceviche and bold pesto dishes. A Pinot Gris with more subtlety and complexity than most wines in this category, it deliciously demonstrates the talents of the Morgan winemaking team and the Santa Lucia Highlands AVA.

100% Pinot Gris

14.1% Alcohol

Cellar Through 2012

Comments: _____ ◇ Great ◇ Good ◇ So-So

JOYCE VINEYARDS - 2007 *Francis Vineyard Merlot* (Club Red)



The Francis vineyard lies at the south-west tip of Monterey County. This vineyard was created by a very knowledgeable vineyard manager for the Francioni family by the name of Francis Cavalei. He drew from 33 years of vineyard experience along the Central Coast and Monterey County. The vineyard was created to produce exactly what one will experience when they taste a bottle of our Joyce Francis Vineyard Merlot is bold, yet luscious, sophisticated and a very approachable wine. The climate at this vineyard site consists of warm days with cool dry nights which makes this vineyard site ideal for these Merlot vines.

This Merlot boasts bright flavors or rich wild summer blackberries combined with chewy flavors of mocha. The finish is soft and silky with gentle but evident tannins. This wine is unfinned and unfiltered.

88% Merlot, 12% Cabernet Sauvignon

14.7% Alcohol

Cellar Through 2013

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!



A YEAR
In the Vineyard



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.

Now let's get back to the vineyards to see what's happening during the early days of summer.

As you'll recall, last month we discussed how in late-spring we had flowering occurring in full effect throughout the vineyards and the male and female parts of the flowers were getting frisky with one another, with pollination and fertilization as a result.

During the month of June, in Monterey County vineyards, is a time when the flowering stage gives way to the beginning of the formation of fruit on the vines- referred to as the "fruit set" stage of the process. This is a crucially important phase that will determine the potential crop yield of a vineyard.

Roughly thirty to sixty percent of the flowers become fertilized; the flowers that don't get fertilized fall to the ground. Weather patterns and the general health of a vine can play huge roles in how many flowers become fertilized. After a flower has become fertilized it immediately begins to develop a seed with a grape berry surrounding it for protection.

But the future is not necessarily all clear for every emerging grape....as we shall discuss in next month's segment.

Cheers until then!

RECIPE

CLAM CHOWDER
A Tene Shake Signature Recipe

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)



60 Fishermans Wharf # 1
(831) 375-3956

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.



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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.

PLEASE SEND QUESTIONS OR COMMENTS TO:

A Taste of Monterey
Attn: Elaine Hewett
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Salinas, CA 93901
(888) 646-5446 Ext. 13
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CLUB SAVINGS

Remember, as a Club Member, you receive a 15% discount on all purchases (20% for Quattro and Cellar members) and a weekly complimentary tasting.

NEWSLETTER STAFF
















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

JUNE SELECTIONS		REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
	Joyce Vineyards 2010 <i>Stalé Chardonnay</i>	\$15.00	\$11.25	\$12.00
	Christopher - Paul Wines 2008 <i>Pinot Noir</i>	\$26.00	\$19.50	\$20.80
	Morgan Winery 2010 <i>Pinot Gris</i>	\$18.00	\$13.50	\$14.40
	Joyce Vineyards 2007 <i>Francis Vineyard Merlot</i>	\$22.00	\$16.50	\$17.60
MAY SELECTIONS		PRICES EXPIRE 07/31/2011		
	Faun Vineyards 2008 <i>Chardonnay</i>	\$22.00	\$16.50	\$17.60
	Lockwood Vineyard 2009 <i>Malbec</i>	\$16.00	\$12.00	\$12.80
	Scheid Vineyards 2008 <i>Pinot Blanc</i>	\$22.00	\$16.50	\$17.60
	Manzoni Vineyards 2008 <i>Pinot Noir</i>	\$26.00	\$19.50	\$20.80
APRIL SELECTIONS		PRICES EXPIRE 06/30/2011		
	Ventana Vineyards 2009 <i>Pinot Gris</i>	\$19.00	\$14.25	\$15.20
	De Tierra Vineyards 2006 <i>Merlot</i>	\$22.00	\$16.50	\$17.60
	De Tierra Vineyards 2009 <i>Vindegard Chardonnay</i>	\$22.00	\$16.50	\$17.60
	Otter Cove 2007 <i>Syrah</i>	\$20.00	\$15.00	\$16.00
PRIVATE RESERVE CLUB		PRICES EXPIRE 05/31/2011		
	Paraiso Vineyards 2007 <i>West Terrace Pinot Noir</i>	\$40.00	\$30.00	\$32.00
	Morgan Winery 2008 <i>Double L Vineyard Chardonnay</i>	\$36.00	\$27.00	\$28.80
	Boëté Winery 2005 <i>Reserve Cabernet Sauvignon</i>	\$50.00	\$37.50	\$40.00
		TO ORDER, CALL TOLL-FREE: 888-646-5446 *PRICES LISTED REFLECT PRICE PER BOTTLE. NO OTHER DISCOUNTS APPLY.		