

# Tasting Monterey

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

**COMING EVENTS**

**Friday, June 1, 2012**  
**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!

**Sunday, June 24, 2012**  
**Monterey Wine Club**  
**Bernardus Bocce Bash**



Bernardus Lodge  
 Carmel Valley  
 2:00pm-5:00pm  
 Lessons/Tournament, Large Bottle Prizes and welcome glass of Bernardus wine and special member-only discounts on additional wine and food.  
 Tickets:  
 \$20 Monterey Wine Club,  
 \$15 Club Quattro / Cellar Club,  
 \$30 Guests

**Friday, June 29, 2012**  
**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.

**Extended Hours**  
 A Taste of Monterey  
 Cannery Row  
 11:00am-7:00pm  
 Our Cannery Row tasting room will be open 1 hour later on Thursday, Friday and Saturday.

\* No new tastings after 5:45pm

## BURGUNDY

*A Legacy of Complexity and Quality*



Although we Monterey County aficionados easily equate Pinot Noir and Chardonnay with our own beloved vineyards, and rightly so, the origins of the two varietals lie in the Burgundy region of eastern France. "Bourgogne," in French, is considered by many to be second only to Bordeaux in quality reputation in France's numerous wine-growing regions and is arguably on an equal level.

Geographically, the Burgundy wine region is located in the valleys and slopes of the Saône River, a tributary of the Rhône River further south. Although sometimes disputed, the grander entire region extends from the Chablis-dominated area around Auxerre in the north down to the Beaujolais area near Lyon.

The heart of Burgundy, though, is known as the Côte d'Or, which is just twenty-five miles long, and at times, only a mile wide (Monterey's own Santa Lucia Highlands is somewhat similar). The Côte d'Or is divided into two parts, with the Côte de Nuits extending from south of Dijon to Corgoloin/Nuits-Saint-Georges, and the Côte de Beaune covering the area in between the towns of Ladoix and Dezize-les-Maranges.

The landscape of the Côte d'Or is comprised of small villages and towns surrounded by vineyards on a mix of flat and sloped vineyards on the eastern side of a solid line of hills. Beaune, Pommard, Meursault and Montrachet are wines most recognized from the Côte d'Or. The Côte d'Or is also where Burgundy's most expensive wines originate, and, therefore not surprisingly where all of Burgundy's "Grand Cru" vineyards are located (one exception is the Chablis Grand Cru).

What's Grand Cru? Good question. Leave it to les Français to complicate things! You could find the terms Grand Cru or Premier Cru (or 1er Cru) on bottles from other regions in France, but they are most associated and used in Burgundy. The terms are intended to imply distinction to certain wines and basically refer to single vineyard-sourced wines from prestigious AOCs (the roughly equivalent French designation for AVAs). Having experienced hand-picking some of these steep vineyards, this author assures you they are indeed unique. Certain Grand Cru wines can even be sourced from single rows within individual vineyards...yeah, that's about as terroir as possible!

And, it's actually not uncommon in Burgundy for a particular vineyard to have multiple owners of rows. To explain how this came to be, we need to dive into history. The Gauls were most likely swilling vino during the time when the Roman Empire conquered them in 52 BC (the decisive battle of Alesia where a Julius Cesar-led army defeated Vercingetorix's forces is located in Burgundy).

However, it was monks in Burgundy's monasteries who took the region's wine to a new level, really getting things moving around 900 AD at the famed Abbey of Cluny. The Church continued to be the most important player in Burgundy's wine production throughout the Kingdom of Burgundy's existence. At this time, Burgundy's reputation for superior wines greatly expanded, highly encouraged by the Kingdom's proud Dukes.

After Burgundy later became part of the Kingdom of France, the power of the Church began to slowly decline, including its firm grip on the regional wine production. Vineyards which had been Church-owned for centuries began being sold to members of the period's upper class. The French revolution then resulted in the remainder of the Church's vineyard holdings sold off.

Then, Napoleon really shook things up, even in the wine world. Napoleonic inheritance laws led to further subdivision of vineyards, often resulting in growers retaining just single rows. This situation allowed for the rise of another typical Burgundian institution - the négociants.

*Continued Inside*

**JUNE REFERRALS**



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

## MONTEREY WINE CLUB PRICE NOTIFICATION



We want to take this opportunity to thank you for your membership in A Taste of Monterey's Monterey Wine Club. In order to adapt to the changing local wine industry and adjust for inflation, we will be increasing the price of the club by three dollars per month for all clubs excluding Private Reserve Club. We do our best to keep the prices low. In fact, A Taste of Monterey has charged the same price for the Monterey Wine Club over five years. We know you have a choice on where to spending your disposable income and we appreciate you for including your membership in the Monterey Wine Club as one of them. Please be aware that the increase will take effect in the July billing cycle (end of June). As always, thank you for your continued membership in the Monterey Wine Club and your support of Monterey Wine Country.

# MONTHLY WINE SELECTIONS

## DISTRICT 7 - 2010 Chardonnay



District 7's cool climate estate vineyards, located just outside of the town of Greenfield, are blessed with a climate that is perfect for growing top quality Chardonnay. With morning fogs that often linger until mid-day, the intricate fruit flavors have time to develop while preserving crucial acidity. These just-right conditions place Monterey on par with the best growing regions of the world.

Each vintage, they strive to craft a Chardonnay that strikes a perfect balance between rich and refreshing. Through the judicious use of oak, they seek to complement, not detract from, the gorgeous tropical fruit flavors that are the hallmark of District 7. Their 2010 vintage has aromas of tropical fruit and butterscotch that lead into a lively blend of pear, pineapple and citrus flavors. It is a versatile wine with food, pairing particularly well with grilled seafood roast chicken, or your favorite salad.

100% Chardonnay

13.5 Alcohol

Cellar Through 2014

Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

## CHESEBRO - 2005 Syrah



Chesebro is a small completely family owned and operated winery located in Carmel Valley, California. They make approximately 2,000 cases per year of wine in lots of 300 cases or less. All wines are vineyard designated and sourced from vineyards they own in Monterey County. Chesebro strongly feels that this basic connection to the land is an important part of their winemaking process. They strive to have all of their wines express the grape variety, the growing region and the vineyard site.

A northern Rhone style wine showing the cool growing conditions of the 2005 vintage in it's aromas of violets, licorice and white pepper and elegant, focused texture. It is approachable now but capable of aging well given the firm structure and balancing acidity.

92% Syrah, 5% Grenache, 3% Mourvedre

14.5% Alcohol

Cellar Through 2013

Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

## DISTRICT 7 - 2009 Pinot Noir (Club Red)



Of all grape varieties, Pinot Noir is the most sensitive to its terroir. District 7 works hard each vintage to get it right in the vineyard so that when the grapes are harvested and arrive at the winery, they can step aside and allow the fruit to speak for itself. The cool temperatures of District 7 present ideal growing conditions for Pinot Noir. Each afternoon, the reliable winds from the Monterey Bay come howling down the valley, keeping their estate vineyards at a moderate temperature.

Flavors of black cherry and strawberry are complemented by a touch of vanilla and toast that linger in a long, silky finish. An elegant, balanced offering that is the ultimate food wine. Try it with grilled salmon, roast duck, pork tenderloin or soft-ripened cheeses.

100% Pinot Noir

13.9% Alcohol

Cellar Through 2013

Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

## CHESEBRO - 2009 Roussanne (Club Blanc)



Chesebro makes this refreshing wine from three varieties that they feel do best in the terroirs where they are grown. Roussanne is a variety native to the Rhone Valley in France. It is a moderately growing vine that has low to moderate yields. It's wines often have aromas and flavors of honey, beeswax, apricot and minerals. Sauvignon Blanc Musque is a clone of Sauvignon Blanc known for it's intense aroma and citrus character especially when grown in cool climates and sandy soils. Vermentino is a white grape grown primarily in Liguria, Sardinia and Corsica. It is also known as Rolle in southern France. A vigorous vine that creates wines with pear and citrus aromatics and high acidity.

This Rhone style white has a fine balance of fruit and mineral character with a long finish. Lemon peel and beeswax aromas and flavors predominate in this medium bodied wine grown in the mountains of Carmel Valley.

85% Roussanne, 10% Vermentino, 5% Sauvignon Musque

13.7% Alcohol

Cellar Through 2014

Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

Cover Article Continued

Négociants take fruit from multiple growers and then produce and sell the wines under their own labels. Louis Jadot, Joseph Drouhin and Georges Duboeuf are négociants you'll often see in the French wine section of your local grocery store. Although these "wine merchants" exist throughout France, the unique arrangement of Burgundy's numerous small growers makes it very popular for the négociants.

We mentioned Grand Cru and Premier Cru earlier; other classifications are "village" appellations and regional appellations. Village appellation wines are normally blended wines from lesser quality vineyards within the boundaries of one of forty-two villages. For example, a wine may be just labeled "Meursault." At times, village wines will attach the name of a Grand Cru vineyard to their village designation, such as "Puligny-Montrachet," but if you see this, it does not indicate that the particular wine is a Grand Cru bottle.

Regional wines can be labeled as AOC Bourgogne (sourced and blended from anywhere in Burgundy), sous-régional (sourced from a specific area surrounding a village, but not distinct enough to be at the village appellation level— "Mâcon-Villages" is a good example), or wines of specific grape varieties (e.g. "Bourgogne Aligoté").

Chardonnay is by far the most common white varietal grown in Burgundy, and the wines it produces are considered among the best Chardonnays in the world. Aligoté is another white varietal grown and is popular for blending with black currant liqueur to make the drink known as a Kir. Chablis from Burgundy are Chardonnay wines and not the wine from a white cardboard box at the supermarket.

Pinot Noir dominates red varieties planted in Burgundy and enjoys a similar elevated reputation as Chardonnay for wines produced from it. The Gamay grape is fairly exclusive to the Beaujolais area and is the principal varietal for those light, fruity red wines famously released every November. (Also note that for whites and reds, varietal wines are the norm as opposed to blends, which is generally not typical for French wines.)

Interestingly, aside from sharing the production of superior Chardonnay and Pinot Noir wines, there is little else in common between Burgundy and Monterey County. Burgundy is completely landlocked, far from water, and experiences a serious continental climate with harsh winters and hot summers. Clearly the maritime influences (i.e. fog, afternoon winds, overnight temperature drops) that bless the Santa Lucia Highlands play such a vital role in making the AVA a comparable ideal home for the two varieties!

-Bryce Ternet, Contributing editor and author of three books. See [www.mbryceternet.com](http://www.mbryceternet.com).



VISITING Varietals



CABERNET SAUVIGNON

**Pronunciation:** Cah-bur-nay Sav-vee-nyonh

**Definition:** Cabernet Sauvignon, often referred to as the "King of Red Wine Grapes," originally from Bordeaux, with a substantial foothold in California's wine races, has the privilege of being the world's most sought after red wine. Cabernet Sauvignon grapes tend to favor warmer climates and are often an ideal wine for aging, with 5-10 years being optimal for the maturation process to peak. Because Cabs take a bit longer to reach maturation, allowing their flavors to mellow, they are ideal candidates for blending with other grapes, primarily Merlot. This blending softens the Cabernet, adding appealing fruit tones, without sacrificing its innate character.

**Flavor Profile:** Cabs range from medium-bodied to full-bodied and are characterized by their high tannin content which serves to provide structure and intrigue while supporting the rich fruit characteristics. The flavor profile includes plum, cherry, blackberry, blueberry, warm spice, vanilla, tobacco and sometimes leather aromas and or flavors.

**Food Pairing:** Red meats, flavorful and heartier (red) pastas, lamb, strong-flavored cheese, and chocolates (especially dark).

RECIPE

A Delightfully Creative Dessert

Chilled Vanilla Bean Rhubarb Soup

- 1 1/2 c sugar
- 1 c water
- 7 c trimmed and chopped rhubarb
- 1 vanilla bean, split and scraped

Combine water and sugar in a saucepan and bring to a boil. Add chopped rhubarb and vanilla pod. Simmer 10-15 mins, until rhubarb is soft. Pass mixture through a medium sieve, discarding solids. Chill thoroughly.

Crème Fraiche Panna Cotta

- 2 sheets gelatin, softened (or 2 tsp plain gelatin softened in 3 Tbs cold water)
- 2 c heavy cream
- 1 1/2 c crème fraiche
- 1/3 c sugar

Combine heavy cream, crème fraiche and sugar in a saucepan. Bring to a simmer. Remove from heat, and add softened gelatin. Whisk to combine. Strain mixture through a fine mesh sieve. Pour into ramekins and chill until firm, 2-3 hours.

Candied Pistachios

- 1 c shelled pistachios
- 2 T simple syrup or corn syrup
- 2-3 T turbinado sugar

Toss pistachios with syrup. Sprinkle sugar over nuts and toss to coat. Spread on a greased or parchment lined sheet pan. Bake in a 350 oven until golden brown, about 10 mins.

To serve: Dip ramekin in warm water for a few seconds to loosen panna cotta. Unmold into a soup bowl. Spoon soup around panna cotta, garnish with dried strawberries and pistachios.



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**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.

**PLEASE SEND QUESTIONS OR COMMENTS TO:**

A Taste of Monterey  
Attn: Elaine Hewett  
127 Main Street  
Salinas, CA 93901  
(888) 646-5446 Ext. 13  
club@tastemonterey.com

**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**

Elaine Hewett - Club Manager  
Robyn Rauh - Executive Editor  
Ken Rauh - Creative Director  
Bryce Ternet - Contributing Editor

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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**

JUNE SELECTIONS		PRICES EXPIRE 08/31/2012	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
	District 7 2010 Chardonnay		\$18.00	\$13.50	\$14.40
	Chesebro 2005 Syrah		\$20.00	\$15.00	\$16.00
	District 7 2009 Pinot Noir		\$20.00	\$15.00	\$16.00
	Chesebro 2009 Roussanne		\$18.00	\$13.50	\$14.40
MAY SELECTIONS		PRICES EXPIRE 07/31/2012			
	Joyce Vineyards 2010 Black Mountain Chardonnay		\$22.00	\$16.50	\$17.60
	Nobel Vines 2010 667 Pinot Noir		\$16.00	\$12.00	\$12.80
	Joyce Vineyards 2009 Mesa Del Sol Syrah		\$20.00	\$15.00	\$16.00
	Nobel Vines 2010 446 Chardonnay		\$14.00	\$10.50	\$11.20
APRIL SELECTIONS		PRICES EXPIRE 06/30/2012			
	Holman Ranch Vineyards 2010 Pinot Gris		\$22.00	\$16.50	\$17.60
	Crū 2009 Montage Pinot Noir		\$23.00	\$17.25	\$18.40
	Hammond Vineyards 2006 Dua		\$18.00	\$13.50	\$14.40
	Yosemite View 2009 Chardonnay		\$13.00	\$9.75	\$10.40
PRIVATE RESERVE CLUB		PRICES EXPIRE 08/31/2012			
	Tudor 2007 SLH Pinot Noir		\$55.00	\$41.25	\$44.00
	Radog 2007 Syrah		\$35.00	\$26.25	\$28.00
	Wrath 2009 Fermata Chardonnay		\$35.00	\$26.25	\$28.00

TO ORDER, CALL TOLL-FREE: 888-646-5446

\*PRICES LISTED REFLECT PRICE PER BOTTLE. NO OTHER DISCOUNTS APPLY.