

# Tasting Monterey

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

**COMING EVENTS**

**Friday, June 28, 2013**  
**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  
 Sun-Wed 11am-6pm  
 Thu-Sat 11am-8pm  
 No new tastings after 5:45pm

## A TASTE OF MONTEREY'S *Delicious New Addition*



After 19 years, A Taste of Monterey is embarking on an exciting new culinary adventure. We invite you to join us on this voyage. From our inception in 1994, A Taste of Monterey has proudly provided a regional wine tasting room and has become a popular attraction along John Steinbeck's world famous Cannery Row. There is no greater opportunity or venue to present

Monterey County's earthly bounties. As we have from the opening of our doors, A Taste of Monterey represents regional wineries (currently over 90) and showcases the diversity and superior quality of Monterey County wines. However, we are now eager to expand our offerings and become an all-encompassing culinary ambassador of Monterey County by introducing a food menu that highlights locally sourced products. After many years of planning and six months of construction, a commercial kitchen has been added to create a wonderful union that is unsurpassed by any other destination in the County and beyond.

After an extensive search for someone to help create the food element, A Taste of Monterey's local wine industry veterans, Ken and Robyn Rauh decided to team up with Dory Ford, accomplished chef and owner of Aqua Terra Culinary. Dory brings over 20 years of experience and culinary artistry to this delectable equation. He is intimately familiar with local products of Monterey County, including wine. In this new role, Aqua Terra Culinary team's creativity will be ushered to the forefront with local wines and delicious and fresh ingredients will be masterfully united. From mushrooms and Mourvèdre to artichokes and Albariño, from Salinas Valley salads and Sauvignon Blanc to garlic and Grenache –these are just some of the fruits of the perfect marriage union that we have to look forward to.



Continued Inside

**INTRO MENU\***

**SHARABLES AND SMALL PLATES**

**Inzana Farms Almonds and Pistachios**  
 brown sugar, cayenne, thyme

**Bacon Wrapped Dates**  
 pine nut filling, saba

**Chickpea Hummus and Samfaina**  
 sundried tomato and pumpkin seed pesto, toasted flat bread

**Buratta**  
 warm crostini, eggplant caponata, carmel valley olive oil

**Baked Baby Brie**  
 roasted gilroy garlic, watsonville berry preserves, french baguette

**Monterey Crab Dip**  
 a molten cheese and monterey dungeness crab with castroville artichokes served with local sourdough

**Paella Stuffed Pequillo Peppers**  
 avocado, pickled red onion, watercress, lemon olive oil

**Gambas Al Ajillo**  
 sweet white shrimp, garlic, new potatoes, sofrito vinaigrette

**Nachos**  
 Yucatán chicken or spicy goat, black beans, oaxaca cheese, tomato, olives, jalapeno, cilantro, radishes, crema, guacamole

**Albondigas**  
 salsa brava, english peas, manchego

**Glazed Pork Ribs**  
 red wine bbq sauce, coleslaw, biscuit

**Tikki Masala Chicken**  
 filo rolls, crispy spinach, masala sauce

**CHEESE SELECTIONS**

**Soft**  
 Cypress Grove Humboldt Fog, Marin French Cheese Brie, Di Stefano Burrata, House Made Ricotta

**In the Middle**  
 Bell Weather Farms Carmody, Bravo Premium White Cheddar, Schoch Family Junipero, Point Reyes Toma

**Firm**  
 Cypress Grove Lamb Chopper, Vella Cheese Co Bear Flag, Cypress Gove Midnight Moon

**Specialty**  
 Shaft's Blue Cheese, Bee Hive Barely Buzzed, Cabrales

**JUNE REFERRALS**



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



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# MONTHLY WINE SELECTIONS

## POPPY - 2009 SLH Pinot Noir



The grapes for this wine are grown on the South/East facing slopes of the Santa Lucia Mountains, which is located in the heart of Monterey County. The Pinot Noir vines are some of the oldest in the Santa Lucia appellation. Farmed in a sustainable manner, cover crops are used for soil nutrition, and deficit irrigation is used for even ripening and full maturation. This being a single vineyard wine, care was taken in allowing the grapes to express their own charismatic potential. Minimal handling is employed and the wine is protected from outside influences, such as excessive oak or aggressive cellar practices. This Pinot rests in oak for nine months before bottling.

The Santa Lucia Highlands Pinot is not heavy handed, but graceful and velvety like great Pinot Noir can often be. You will find an abundance of spicy fruit and a pleasant matrix of soft tannins. The complexity and moderate acidity make this an excellent food wine.

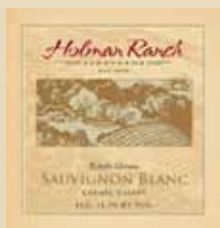
100% Pinot Noir

13.5% Alcohol

Cellar Through 2014

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

## HOLMAN RANCH - 2011 Sauvignon Blanc



Holman Ranch's vineyard lies between 950 and 1150 feet in elevation. The rootstocks and soils are most important in producing excellent fruit from their vineyards. The French philosophy is used in their approach to producing fine wine. Winemaking starts with people. People make the decisions and those decisions determine the quality of the wine. The surrounding Santa Lucia Mountains are very important to Carmel Valley viticulture. The local hills hold back the marine layer and broad breezes, which is beneficial to producing consistently good fruit. Sedimentary soils such as, chock rock and Carmel stone, also play a major role in their wine producing methods by providing good soil drainage. They "stress the vines" of the fruit with emphasis on reproduction, which in turn, stops growth and ripens fruit.

This wine exhibits all the best-loved traits of this varietal. A hint of lime, under-ripe kiwi, green apples, and minerality highlight each sip of this subtle, crisp wine.

100% Sauvignon Blanc

13.4% Alcohol

Cellar Through 2014

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

## LINE SHACK - 2006 Zinfandel (Club Red)



Line Shack's fruit is primarily grown in Southern Monterey County, the focus of their winemaking efforts being the San Antonio Valley AVA. This new AVA, which is a "Mountain Valley" in the Santa Lucia Range, is becoming renowned for producing excellent quality warm climate "Boudreaux and Rhone" grape varieties that produce intensely flavored, full bodied red and white wines of exceptional character.

It is the goal and mission of Line Shack Winery to grow a business which provides its customers with excellent quality and good value while providing a sound workplace with opportunity for their employees and all the while, remaining good stewards of the environment.

Dark cherry with dried orange peel and nutmeg with a brambly earthy finish. Full body and smooth tannins. Pairs nicely with grilled salmon roasted, pork and Peking duck.

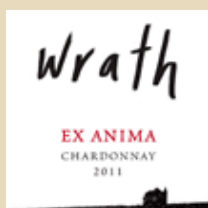
80% Zinfandel, 10% Petite Sirah, 10% Syrah

13.5% Alcohol

Cellar Through 2016

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

## 2011 WRATH - Ex Anima Chardonnay (Club Blanc)



Ex anima, or "from the soul" in Latin, is a tribute to the original flavors that emerge from Wrath's estate old-vine and own-rooted Clone Four Chardonnay. Steel-tank aging preserves the unmanipulated inner character of these outstanding grapes. Aromas of citrus, pineapple, and guava combine to add a subtle tropical note to the nose. The palate counters with bright stone fruit, bracing, mouth-watering acidity, and a crushed-stone mineral finish.

The Estate San Saba Vineyard is set in a sheltered nook just below the Santa Lucia Highlands AVA. This is a cool site with little rainfall and one of the longest growing seasons in the world. Their soils provide a low-vigor, well-draining, disease- and pest-free medium for their vines. They also impart a subtle mineral quality to their wines. To preserve their local ecosystem, they have worked with viticultural consultant Steve McIntyre to develop a sustainable farming program tailored to the estate.

100% Chardonnay

14.1% Alcohol

Cellar Through 2016

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

Cover Article Continued

Because we feel there is no better friend to wine than cheese, we will introduce an ever-growing cheese and charcuterie selections in the expanded culinary partnership. But we will not be content with a simple slice and serve presentation. These cheese selections will include tasting accompaniments like Big Sur honey, local berry compote, freshly toasted warm herb-infused nuts, reduction drizzles and many more. Salivating yet? Keep in mind that this is only a sample, and many more great things are to come as we expand our menu.



We believe showcasing this remarkable partnering of local wine and food is a unique opportunity. Monterey County is so distinct, and we should say magical. This is well known by those who are fortunate to reside here, and it continues to draw visitors to our beautiful County year after year. A Taste of Monterey takes great pride in continuing to offer the best of Monterey County to our members and guests. So no more thinking that it would be great if A Taste of Monterey offered more substantial food options. By mid June, we will. If you're local, you now have absolutely no reason to not stop by and see us. If you live elsewhere, you've never had a better reason to come back for a visit. See you soon and Bon Appétit!

\*Please note: Menus are introductory/exploratory and subject to change.

**Bryce Ternet** - contributing editor and author of the recently released: "The Stevenson Plan, A Novel of the Monterey Peninsula." See <http://www.mbryceternet.com/> for more.

**FLATBREADS**

**Moroccan**

sheep's feta, merguez sausage, mixed olives, cilantro and curried tomato sauce

**Pig Wizard**

fennel sausage, foraged mushrooms, roasted peppers, toma cheese

**Margherita**

torn san marzano tomatoes, fresh mozzarella, summer basil

**Viva Italia**

sundried tomato pumpkin seed pesto, prosciutto, ricotta, finished with fresh apple, arugula and balsamico

**The Spaniard**

sofrito, pequillo pepper, chorizo secca, marinated artichoke, cipollini onions, manchego, jack cheese

VISITING Varietals



**ZINFANDEL**

**Pronunciation:** ZIHN-fan-dell

**Definition:** The origins of this tremendously versatile and popular grape are not known for certain, although it is thought to have come from Southern Italy as a cousin of Primitivo. It is the most widely planted red grape in California. Much of it is vinified into white Zinfandel, a blush-colored, slightly sweet wine. Real Zinfandel, the red wine, is the quintessential California wine. It has been used for blending with other grapes, including Cabernet Sauvignon and Petite Sirah. It has been made in a claret style, with berry and cherry flavors, mild tannins and pretty oak shadings. It has been made into a full-bodied, ultraripe, intensely flavored and firmly tannic wine designed to age. And it has been made into late-harvest and Port-style wines that feature very ripe, raisiny flavors, alcohol above 15 percent and chewy tannins.

**Flavor Profile:** Full-bodied, rich and lively, Zinfandel smells like a patch of wild blackberries. The flavor consists of berry fruitiness, exuberantly ripe and juicy, often with a refreshing zing of acidity kicking in at the end.

**Food Pairing:** Earthy foods, including roast pork, sweet or hot Italian sausages, osso buco (braised veal shanks), barbecued chicken or spareribs, spicy beef stews or caseroles and first-rate cheeseburgers.

RECIPE

Champagne Pomegranate Cocktail

Adding Champagne to the menu is the fastest way to elevate any occasion.

**INGREDIENTS**

- |          |                             |
|----------|-----------------------------|
| 4 cups   | crushed ice                 |
| 2 cups   | pomegranate juice           |
| 1/2 cup  | ginger ale                  |
| 1/4 cup  | brandy                      |
| 1 bottle | Champagne or sparkling wine |
|          | Pomegranate seeds           |

**DIRECTIONS**

Combine the first 5 ingredients in a pitcher. Pour about 1 cup of the Champagne mixture into each of 8 glasses. Garnish with seeds, if desired.





**PRIVATE RESERVE**  
Monterey Wine Club

3 Reserve Wines / Quarterly  
For More Info, Call:  
(888) 646-5446

**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

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  
700 Cannery Row, Ste. KK  
Monterey, CA 93940  
(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**
















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

**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**

JUNE SELECTIONS		REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
PRICES EXPIRE 08/31/2013				
	Poppy 2009 SLH Pinot Noir	\$25.00	\$18.75	\$20.00
	Holman Ranch 2011 Sauvignon Blanc	\$20.00	\$15.00	\$16.00
	Line Shack 2006 Zinfandel	\$18.00	\$13.50	\$14.40
	Wrath 2011 Ex Anima Chardonnay	\$23.00	\$17.25	\$18.40
MAY SELECTIONS		PRICES EXPIRE 07/31/2013		
	Sycamore Cellars 2010 GSP	\$19.00	\$14.25	\$15.20
	Scheid Vineyards 2010 Pinot Blanc	\$24.00	\$18.00	\$19.20
	Scheid Vineyards 2009 Syrah	\$26.00	\$19.50	\$20.80
	Heller Estate 2011 Chardonnay	\$25.00	\$18.75	\$20.00
APRIL SELECTIONS		PRICES EXPIRE 06/30/2013		
	Kovacs 2011 Sauvignon Blanc	\$18.00	\$13.50	\$14.40
	Cima Collina 2008 Pinot Noir	\$24.00	\$18.00	\$19.20
	Tre Gatti 2010 Baldo Rosso Syrah	\$22.00	\$16.50	\$17.60
	Chesebro 2010 Vermentino	\$16.00	\$12.00	\$12.80
PRIVATE RESERVE CLUB		PRICES EXPIRE 08/31/2013		
	Le Mistral 2008 Mistral	\$45.00	\$33.75	\$36.00
	Joyce 2010 Tondre Pinot Noir	\$35.00	\$26.25	\$28.00
	Bernardus 2010 Soberanes Chardonnay	\$40.00	\$30.00	\$32.00

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

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