

Tasting Monterey

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

COMING EVENTS

Last Fridays Wine Bar



June 26

5:00pm-8:00pm*

Join us Friday evening from 5pm to 8pm. Start your weekend off with a relaxing view, live music, great food and a glass of Monterey's finest.

Store Hours

A Taste of Monterey
Cannery Row
Sun-Wed 11am-7pm
Thu-Sat 11am-8pm

*No new member tastings after 6:00pm

JUNE REFERRALS



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



Scan QR to...



Wine & Cheese

... a Delectable Pair!

Wine and cheese – the two seem to go together like peas and carrots. You see the pairing often at parties, receptions, and on wine tasting excursions. Even here at A Taste of Monterey, we offer a wide selection of cheeses to enjoy with a glass of wine. Most people take it for granted and think any piece of cheese will taste excellent with a sip of wine. But...it's not that simple. In reality, pairing wine and cheese can be quite complicated, far more complicated than a chunk of Cheddar and a glass of Merlot.

This is because there is not just one kind of cheese or one kind of wine. And like wine, cheese comes in a variety of forms. Cheeses vary in moisture and fat content, texture, and flavor. And, as we know, wines vary in acidity, sweetness, body, and structure. With all of the variance on both sides, the basic concept of pairing wine and cheese becomes far more challenging. But have no fear. We are here to help guide you along.

First off, consider the age of the cheese. Young cheeses have higher water content and a more milky texture. As cheese ages, the moisture in it gradually evaporates, leaving a harder, more savory cheese. As cheese ages, it takes on more flavor. For example, a Brie cheese which has aged some will have added earthy notes, and cheese like Gruyere and Emmental will gain nutty flavors after aging. Aged Blue cheeses will be even more pungent. The general point here is that with aging, cheeses will tend to move from more of a delicate to bolder style.

Sound familiar? It should, as the same general observation can be said about wine. So for this lesson, try pairing young with young, and old with old. Young cheeses may partner best with juicy, fruity, fresh, and spirited wines. Think of sparkling wines, crisp whites, dry rosés, and light, fruitier reds. Older cheeses tend to be more complex in their flavor profiles, so get out the older and bolder wines.

But age is not the only factor to consider. The texture, saltiness, and pungency of the cheese as compared to a wine's structure and sweetness have to be considered. Here are some things to keep in mind.

Wines high in tannins are excellent paired with rich, aged cheeses, as the tannins bind to the protein and fat in cheese. But stay away from bold tannic wines and young cheeses. The wine will simply overpower the cheese. Additionally, sweet wines create a delectable balance with the saltiest of cheeses. Lastly, creamy cheeses blend well with buttery, oaky white wines. But now let's get to some specific suggestions.

YOUNG AND SOFT - Ricotta, Chèvre, Feta, Brie, and Camembert. All of these are cheeses you will love pairing with crisp whites, dry rosés, sparkling wines, and light-bodied reds. Rieslings, Gewürtraminer, Moscato, Chenin Blanc, Pinot Grigio, Albariño, Chardonnay, Sauvignon Blanc, Beaujolais, and light Pinot Noir wines all have strong potential with these cheese selections. Stay away from big reds for sure though.

SEMI-HARD, MEDIUM-AGED - Havarti, Edam, Emmental, Gruyere, Jarlsberg, Brebis, young Cheddar, Monterey Jack (yes, it was in fact first made in Monterey), and Manchego. These cheeses are firmer and bolder, calling for medium-bodied whites and fruity reds. Chardonnay, Pinot Blanc, white Rhône and Bordeaux-style blends, Viognier, Marsanne, Roussane, off-dry Rieslings, Pinot Noir, lighter Zinfandels, Merlot, Dolcetto – all would be solid choices.

HARD & AGED - Aged Monterey Jack, aged Cheddar, Comté, aged Gruyère, aged Gouda, aged Manchego, and Asiago. These hard, aged cheeses tend to have both saltiness and nuttiness, and they love full-bodied wines. Aged white Bordeaux whites, white Rhône blends, vintage sparkling wines – all are potential good white pairs. But you'll be safer going with big reds here: Cabernet Sauvignon, Rhône and Bordeaux-style blends, Malbec, Nebbiolo, Barolo, Petite Sirah, big Zinfandels, and heavy Syrahs. Although the saltiness factor here can also call for something sweet...so don't be afraid to try a sweet Riesling, Sauternes, or a Port-style wine.

BLUE - Blue cheeses present an interesting challenge, as their strong flavor and elevated saltiness can overpower a lot of wines. Stilton, Gorgonzola, Roquefort, Cambozola, and Bleu d'Auvergne are all blue cheeses. Here we're going to just recommend you go sweet. And while a sweet Riesling, Gewürtraminer, or Late Harvest wines would do, *Continued Inside*



MONTHLY WINE SELECTIONS

GIFFT - 2011 Red Blend



The 2011 Red Blend is 100% estate grown and hails from the Scheid family's vineyards in Monterey County. The Monterey growing region is known for having the longest growing season in California due to the maritime influence of the Monterey Bay. The winds that sweep through the vineyards each day bring a natural cooling effect, allowing an extra two to four weeks of what winemakers call "hang time". Increased hang time leads to more intense flavor development and an enhanced richness of the fruit.

The 2011 vintage of Giff Red Blend is comprised of 10 different varietals, blended to showcase the fully-integrated bright fruit character of each component. With aromas of blackberry and ripe plum and loads of black fruit on the palate, it exhibits a smooth, silky mouthfeel on a mediumbodied, soft round frame with a touch of vanilla and sweet oak.

42% Merlot, 25% Petite, Sirah, 12% Syrah, 10% Petit Verdot,
4% Other Reds (Tempranillo, Touriga Nacional, Tinto
Cao, Tannat), 4% Other Whites (Muscat Canelli, Riesling)

13.5% Alcohol

Cellar Through 2016

Comments: _____ ◇ Great ◇ Good ◇ So-So

MUIRWOOD - 2013 Reserve Chardonnay



Muirwood is a line of limited production, reserve wines grown, produced and bottled from their vineyards along California's Central Coast. Located in the premium grape-growing appellations of Monterey and Arroyo Seco, their vineyards yield intense, full-flavored fruit of exceptional quality. For the Muirwood collection, the winemaker selects the finest fruit, and then handcrafts the wine with extraordinary attention and care to produce distinctive wines with great nuance and depth.

Grown, produced and bottled from their Zanetta Vineyard, the Muirwood Reserve Chardonnay has tropical fruit flavors of pear and peach with a creamy oak mouth feel. Vanilla and spice extends through the lingering, viscous finish.

100% Chardonnay

13.5% Alcohol

Cellar Through 2019

Comments: _____ ◇ Great ◇ Good ◇ So-So

MUIRWOOD - 2013 Reserve Cabernet Sauvignon (Club Red)



Only the best lots displaying exceptional qualities go into Muirwood's reserve selections. Muirwood then ages the wine in the finest French and American oak barrels for 18 months. Produced from the Vaquero Vineyard on the Wiley Ranch, the Muirwood Reserve Cabernet Sauvignon showcases aromas and flavors of chocolate, mint and vanilla. Ripe, supple tannins extend through the finish.

100% Cabernet Sauvignon

13.5% Alcohol

Cellar Through 2019

Comments: _____ ◇ Great ◇ Good ◇ So-So

GIFFT - 2012 Chardonnay (Club Blanc)



The 2012 Chardonnay is 100% estate grown and hails from the Scheid family's vineyards in Monterey County. The Monterey growing region is a slice of Chardonnay heaven, with evening coastal fogs that often linger until mid-morning the following day. This natural cooling effect causes a unique lengthening of the growing season, something that winemakers call "hang time". Increased hang time leads to more intense flavor development and an enhanced richness of the fruit.

Exhibits richness, depth and complexity, balanced by a lively acidity and an essential freshness. Featuring the gorgeous tropical fruit flavors that are the hallmark of Monterey Chardonnays, Giff Chardonnay strikes the ideal balance between rich and refreshing.

100% Chardonnay

1,150 Cases Produced

13.5% Alcohol

Cellar Through 2016

Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued



we highly recommend trying a red port-style wine. Sounds odd we know, but you'll be a true believer once you try for yourself.

Here at A Taste of Monterey, we offer over twenty different artisan cheeses, including local and California-made cheeses, to try while you sip on a glass of fine Monterey County wine and take in our outstanding world-class views. We periodically change our list in order to showcase enticing new cheeses we come across, but our current selections are listed below.

Our Young and Soft selections include: Cypress Grove Humbolt Fog, Marin French Cheese Camembert, Di Stefano Burrata, House-Made Ricotta, and St. Nectaire. In the Semi-Hard,

Medium-Age range, we offer Bell Weather Farms Carmody, Bravo Farms Premium White Cheddar, Schoch Family Farms Mt. Toro Tomme, Point Reyes Toma, and Goat Garrotxa. Our Hard & Aged and specialty selections include Cypress Grove Lamb Chopper, Vella Cheese Co. Dry Monterey Jack, Cypress Grove Midnight Moon, Fiscalini Purple Moon Cheddar, Shaft's Bleu Cheese, and Bee Hive Barely Buzzed.

We also know that cheese loves being accompanied by fruit and nuts. It's not just to make the plate look nice – nuts and fruits can be excellent cheese pairings. Our culinary team has gone through each and every one of our cheese selections and has skillfully created a special accompaniment to go with each choice. Whether it is a slice of apple, dried fruit, local berry compote, special reduction drizzle, or honey comb, you can be sure that each cheese is complemented perfectly with these special bonuses.

We also provide wine pairing selections for each cheese that will help guide you on your way to wine and cheese pairing bliss. Although we are not against, and in fact encourage, you to try your own cheese and wine pairing experiments. You may discover your own favorite unique combination, so have fun with it!

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

RECIPE

Lemony Spinach Pesto with Asparagus

Ingredients

1	lemon
1 1/2 cups	packed fresh spinach
1/3 cup	slivered almonds, toasted
3 tablespoons	finely shredded Parmesan cheese
2 cloves	garlic, smashed
1/4 cup	olive oil
1 pound	asparagus, cut in 3-inch pieces
4	poached eggs

Directions

Finely shred 1 teaspoon peel from lemon; set aside. Juice lemon (you should have 3 tablespoons juice); set aside. In a food processor combine spinach, almonds, Parmesan cheese, lemon peel, lemon juice, and garlic. Cover and pulse with several on/off turns until chopped. With the motor running, add olive oil in a steady stream through the opening in the lid until combined. Season to taste with salt and pepper.

In a large saucepan bring 2 inches of water to boiling. Add a steamer insert to the saucepan (insert should not touch the water). Reduce heat to a simmer. Place asparagus in the insert. Cover and steam 3 to 5 minutes or until asparagus is crisp-tender. Transfer asparagus to a bowl of ice water to stop cooking; drain.

Divide asparagus among 4 serving plates. Top each serving with 3 tablespoons spinach pesto and a poached egg. Pair with a crisp white wine.



VISITING Varietals



MALBEC

Pronunciation: mahl-behk

Definition: Originating from the Bordeaux region of France, this grape is among the "big six" for red wine grapes. However, with the exception of Cahors, its fame and fortune in France often end there, as Malbec is generally a grape used for blending, with very little vine being devoted to its improvement or success. The story in Argentina is quite the opposite. Malbec has found both fame and glory in the sun-drenched climate of Argentina.

Flavor Profile: Ripe fruit flavors of plums, black cherry and blackberry can give this wine a decidedly jammy character. Smoke, earth, leather, wild game, tobacco and white/black pepper along with a slew of high profile spices can make for an interesting medley of aromas and flavors, adding to layers of complexity and unique food pairing profiles.

Food Pairing: Definitely a red meat wine that is adaptable enough to stand up to spicy Mexican, Cajun, Indian, Thai or Italian fare, with preference given to barbecue, spices and hard to pair meat-driven dishes, Malbec is extremely food-friendly and ultra accommodating.

WE NEED YOUR HELP!

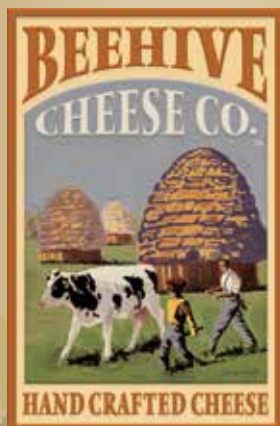
In order to better serve our members, we need to receive any new info and changes regarding your status (i.e., change of address, new credit card number, etc.) by the 20th of each month.

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.

CHEESE

Varietals



Barely Buzzed

Unique espresso and lavender hand-rubbed cheese with subtle notes of butterscotch and caramel. Made from the milk of Jersey cows; this is a full-bodied cheese with a smooth, creamy texture. Barely Buzzed is a very popular cheese and is considered by many to be a great American original.

It's all about the rub.

Colorado Legacy Fine Coffee's produces a Beehive Blend of South American,



Central American, and Indonesian beans roasted in different styles exclusively for Barely Buzzed. It turns out the love for food and artisan craftsmanship runs in the family. The owner and roaster of Colorado Legacy Fine Coffee is the brother of cheesemaker Tim Welsh.

Their unique espresso blend is then mixed with French Superior lavender buds and freshly ground onsite. The mixture is diluted with oil to suspend the dry ingredients in the rub. Rubbing the cheese produces notes of butterscotch and caramel near the rind, which find their way to the center of the cheese.

Barely Buzzed is aged in their humidity controlled facility and then moved to two different temperatures during the aging process to develop texture and flavor.

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*
	Giff 2011 Red Blend	\$20.00	\$15.00	\$16.00
	Muirwood 2013 Reserve Chardonnay	\$22.00	\$16.50	\$16.00
	Muirwood 2013 Reserve Cabernet Sauvignon	\$22.00	\$16.50	\$17.60
	Giff 2012 Chardonnay	\$20.00	\$15.00	\$16.00
MAY SELECTIONS		PRICES EXPIRE 7/31/2015		
	Craftwork 2011 Pinot Noir	\$20.00	\$15.00	\$16.00
	Joyce Vineyards 2013 Santa Lucia Highlands Dry Riesling	\$22.00	\$16.50	\$17.60
	De Tierra Vineyards 2009 Estate Merlot	\$26.00	\$19.50	\$20.80
	Craftwork 2013 Chardonnay	\$20.00	\$15.00	\$16.00
APRIL SELECTIONS		PRICES EXPIRE 6/30/2015		
	Scheid 2011 Pinot Noir	\$32.00	\$24.00	\$25.60
	La Merika 2012 Pinot Grisio	\$15.00	\$11.25	\$12.00
	J. Lohr Estates 2013 Wildflower Valdiguié	\$12.00	\$9.00	\$9.60
	Cru 2011 Arroyo Seco Chardonnay	\$25.00	\$18.75	\$20.00
PRIVATE RESERVE CLUB		PRICES EXPIRE 8/30/2015		
	Joyce 2013 Tondre' Syrah	\$32.00	\$24.00	\$25.60
	Heller 2011 Malbec	\$45.00	\$33.75	\$36.00
	Highflyer 2010 Doctor's Pinot Noir	\$38.00	\$28.50	\$30.40

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

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