

# Tasting Monterey

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

## STORE HOURS



A Taste of Monterey  
Cannery Row  
Sun-Thu 11am-7pm\*  
Fri-Sat 11am-8pm\*

Food service begins at  
11:30am daily

\*No new member tastings  
after 6pm

## 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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## ROSES ARE RED, Rosés are Pink!!!



Whether you call it a Rosé, a Blush, or a Rosado, what we are talking about here are pink wines. Unfortunately, these wines have a bad reputation that stems back from Sutter Home's introduction of their White Zinfandel in the late 1970's. Many people think of pink wines as cheap, sweet and thin and refer to them as a 'starter wines'. This couldn't be farther from the truth. Simply stated, the popularity of these pink-tinted wines is on the rise.

So what is a Rosé (pink) wine anyway? It is a 'white' wine made from red grapes. The color pink comes from the brief contact between the skins of the grape and the juice after crushing. This contact can be anywhere from a few hours to a few days.

Rosés can be made from any red wine grape but different countries favor different varietals. For example, in France, the most common varietals used are Cinsault, Grenache, Mourvedre and Syrah which are from the Rhone or Loire regions. Spain's preference of varietals for their Rosés is Grenache and Tempranillo. And here in the United States, we produce a number of different Rosés from Zinfandel, Cabernet, Merlot, Pinot Noir, Sangiovese and Syrah.

There are a variety of different methods for making a Rosé wine. One method is referred to as 'skin contact'... red grapes are crushed, and the skins are allowed to remain in contact with the juice for a short period of time. The grapes are then pressed, and the skins are discarded. Another, more traditional, method is called Saignée, which is referred to as 'bleeding the vats'. The Rosé is basically a by-product of a red wine fermentation. When the wine maker is looking to impart more tannin or color to a red wine, some of the pink juice can be removed and then fermented. Finally, a far less common method is blending... mixing a red wine with a white wine to create a pink wine.



Contrary to popular belief, not all Rosé wines are sweet... many, are in fact, dry. The flavors of these wines tend to be a more subtle version of their counterparts. Strawberry, raspberry, cherry, citrus and watermelon are the most common flavor profiles. Rosés come in a variety of colors ranging from light pink to orangey-pink to vibrant hot pink, which is directly related to the amount of time the juice was in contact with the skin.

Rosés are one of the most versatile wines and are perfect for Spring and Summer. They are served chilled, similar to white wines. They pair well with any number of warm weather foods or can be enjoyed on their own. There are numerous occasions to sip on a glass of chilled Rosé, and here are some suggestions for you...

Perfect for a picnic, or on warm, sunny days. Pack a bottle in your beach bag. Works well as an accompaniment to hamburgers and hot dogs with all the fix'ins at a backyard

*Continued Inside*

# MONTHLY WINE SELECTIONS

## CRU - 2013 *Montage Pinot Noir*



The 2013 CRU Vineyard Montage is composed of 4 clones from four different vineyards. Utilizing various clones, from multiple soils and elevations creates more depth and balance to final blend. The fruit was hand harvested and transported to the winery in a temperature controlled unit to ensure the quality of the fruit. The fruit was crushed and de-stemmed upon arrival and transferred into 3 and 5 ton open top fermenters. Clone 667 from Lower Sarmento was harvested 10/2/2013. This fruit was 95% de-stemmed and crushed with the remaining 5% left as whole cluster and placed on the bottom of the 667 fermentation tank. Winemaker, Ken Post likes to do this with the 667 clone if the stems are well lignified. The tannins in the lignified stems help with color stability while the whole berries add a fruit forward quality. The wine was then pressed into 20% new French oak barrels composed of Sirugue, Damy and Billon barrels consisting of both medium and medium + toast levels for 9 months.

The unique nose of cherry-cola, cedar and forest floor makes a great first impression. On the palate, this wine shows complexity and depth with flavors of blueberry, pomegranate, cranberry, and infused tea that is nicely balanced with hints of toasted oak.

Accolades: 94 Points & Double Gold - 2015 San Francisco International Wine Competition, Double Gold & Reserve Champion - 2015 Rodeo Uncorked at the Houston Livestock Show and Rodeo, 94 Points & Platinum - 2015 San Diego International Wine Competition, Gold - 2015 San Francisco Chronicle Wine Competition, Gold - 2015 Los Angeles International Wine Competition

100% Pinot Noir

441 Cases Produced

13.9% Alcohol

Cellar Through 2019

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

## SOFIA - 2015 *Rosé*



Sofia Rosé is a wine of unparalleled beauty. From its shapely, stylized bottle to its delicate fruity essence, this is a wine like no other. When served chilled, its refreshing style makes a delicious partner to light summer fare and savory hors d'oeuvres.

In crafting Sofia Rosé, the grapes are harvested at a lower brix to ensure the wine remains light in character and pairs well with food. To achieve the target color—an elegant salmon hue with a touch of pink—the grapes are held in the press for a short period of time until the juice has just the right amount of pigment. Then, the press cycle starts, separating the juice from the skins. To further the style of this wine, fermentation is accomplished at a cool temperature in stainless steel fermenters to retain the delicate aromatics.

2015 Sofia Rosé flaunts an alluring perfume of strawberries, rose petals, and the earthy minerality of Italian blood oranges. There is a raciness to the palate with juicy impressions of red berries and an unexpected hint of tea leaves and dried flowers. The vibrant natural acidity lifts the elegant aromatics, creating a bright, expressive wine that's refreshing and extremely versatile with food.

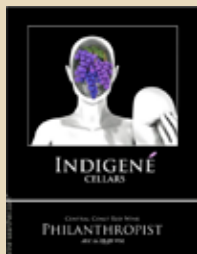
Syrah, Grenache, Pinot Noir

13.2% Alcohol

Cellar Through 2018

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

## INDIGENÉ - 2013 *Philanthropist* (Club Red)



Expanding aromas of Ripe Cherry, Raspberries and Violets proceed an approachable palate of rich dark cherry, pomegranate and freshly shaven white chocolate. Finished by a toasty oak and lightly tannic finish. As this intriguing aroma fades so does the expansive flavors increase.

Long, elegant, and seamless, the palate is supported structurally by beautiful, powdery tannins from the fine sandy loam to clay. Loam underlain at 3 feet with sandstone in which the terraced Cabernet Vines Reside.

The mellow, ripe fruit bouquet leads to a soft palate with vanilla and black fruits, complex layers with chocolate and spicy notes, and soft tannins. This is a Cabernet Sauvignon-based blend with 20% Petite Sirah and 12% Merlot. The Carmel Valley in Monterey County is nestled in the Santa Lucia Mountains. The vineyards are generally sited on well-drained gravelly terraces above 300 meters and are less influenced by the coastal fog and winds. The Cabernet Sauvignon was picked in two lots on October 12th and October 23rd with Petite Sirah and Merlot harvested in between. The grapes were left to cold soak 48 hours before fermentation. The wine was aged for 12 months in barrels from Taransaud and Seguin Moreau cooperages with 40% new oak. It was then raked and matured a further 22 months in oak before bottling.

12 months in barrels from Taransaud and Seguin Moreau cooperages with 40% new oak. It was then raked and matured a further 22 months in oak before bottling.

68% Cabernet Sauvignon, 20% Petite Sirah, 12% Merlot

14.2% Alcohol

Cellar Through 2020

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

## CRU - 2015 *Unoaked Chardonnay* (Club Blanc)



The fruit for the 2015 CRU Unoaked Chardonnay comes from two vineyards, located near Greenfield in the Arroyo Seco Appellation. The Marks vineyard is comprised of Chardonnay Clone CH76 on 101-114 rootstock. The Cobblestone vineyard utilizes Chardonnay Clone CH809 on 5B rootstock. The Marks Vineyard was harvested on 10/6/2015, the Cobblestone Vineyard was harvested on 10/1/2015. The fruit was hand picked and transported to Madera in a refrigerated truck in order to maintain soundness of the fruit. Both lots were whole cluster pressed to a settling tank for 24 hours. The juice was then raked of the solids and inoculated with CY3079 yeast. Both lots were put through a slow cold fermentation to preserve and trap the floral attributes of the fruit. Fermentation temps were at 50 degrees for 18 days to dryness.

On the nose there are hints of nectarine, peach, and mango. On the palate, nectarine and peach are also present, enriched with minerality.

100% Chardonnay

1,624 Cases Produced

13.8% Alcohol

Cellar Through 2018

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



Cover Article Continued



barbeque. Host a Sunday brunch with a Rosé and a cheesy egg dish. Want a red wine, but it feels too heavy? Go with a Rosé! Serve it on Valentine's Day or at a Bridal Shower. When you are eating different meals that don't pair with either a white or red. Have a glass with hot or cold ham or other pork dishes. So, this month we invite you to enjoy Sofia Rosé, and try our favorite match, a fish taco recipe that follows and celebrate the arrival of Summer!



## VISITING Varietals



### MERLOT

**Pronunciation:** Mer-loh

erlot, which in French means The Little Blackbird, is the second most popular red grape in America (after Cabernet Sauvignon). Known for being soft, ripe and elegant, most Merlots are easy drinking reds that go well both with food as well as on their own. This is an approachable grape varietal and is often recommended as the first red wine someone new to red wine should drink.

It is believed that the first time the grape was used in making wine was in the late 1700s when a French winemaker in the Bordeaux region formally labeled the grape as an ingredient in his Bordeaux wine blend. From this moment on, the grape spread across Bordeaux and became known for its unique ability to add softness and luscious fruit to a wine when it was combined with the region's favorite grape, Cabernet Sauvignon. The combination of Cabernet Sauvignon and Merlot complemented each other so well, that the pair became the main ingredients for the world-renowned Bordeaux blend, now coveted by the majority of the world's wine drinkers.

As the popularity of Bordeaux wine spread across the globe, so too did Merlot. When the grape arrived in California in the mid-nineteenth century, instead of being blended with Cabernet Sauvignon, American winemakers began making wines using 100% Merlot. The grape grew easily and they discovered Americans really loved the softness of the fruit on its own, and that they enjoyed its low tannin levels.

Merlot is a varietal that contains at least 13.5% alcohol, but can approach 14.5%, especially when it is grown in a warmer climate such as Australia, California or Chile. The wine is often said to have a plummy taste and notes of chocolate. It's also considered to be smooth and very easy to drink.

## RECIPE

# Fish Tacos

### Ingredients:

1 cup	all-purpose flour
2 tablespoons	cornstarch
1 teaspoon	baking powder
1/2 teaspoon	salt
1	egg
1 cup	beer
1/2 cup	plain yogurt
1/2 cup	mayonnaise
1	lime, juiced
1	jalapeno pepper, minced
1 teaspoon	minced capers
1/2 teaspoon	dried oregano
1/2 teaspoon	ground cumin
1/2 teaspoon	dried dill weed
1 teaspoon	ground cayenne pepper
1 quart	oil for frying
1 pound	cod fillets, cut into 2 to 3 ounce portions
1 (12 ounce)	package corn tortillas
1/2	medium head cabbage, finely shredded



### Method:

To make beer batter: In a large bowl, combine flour, cornstarch, baking powder, and salt. Blend egg and beer, then quickly stir into the flour mixture (don't worry about a few lumps).

To make white sauce: In a medium bowl, mix together yogurt and mayonnaise. Gradually stir in fresh lime juice until consistency is slightly runny. Season with jalapeno, capers, oregano, cumin, dill, and cayenne.

Heat oil in deep-fryer to 375 degrees F (190 degrees C).

Dust fish pieces lightly with flour. Dip into beer batter, and fry until crisp and golden brown. Drain on paper towels. Lightly fry tortillas; not too crisp. To serve, place fried fish in a tortilla, and top with shredded cabbage, and white sauce.

## CHEESE

## Varietals



## EDAM

**Pronunciation:** ee-duhm

Edam Cheese is a semi-hard, pale yellow Dutch cheese with a mildly-tangy and slightly salty taste. Traditionally the cheese is made in a ball shape, but you may also spot it in squat rounds, or a loaf shape. It is a commercial cheese made in cheese factories.

As of December 2010, there are now officially two types of Edam cheese. There is the generic Edam-style cheese, which can be made anywhere in the world, and a protected name type which must be made only in the Netherlands following strict guidelines. The generic Edam-style cheese is just known as "Edam Cheese."

Edam is made with partially-skimmed pasteurized cow's milk. The milk is heated to 86 degrees F (30 C), and bacteria is added. Then, rennet is added to create curd. The curds are cut into small pieces, heated to 104 F (40 C), then drained of the whey, moulded and pressed into small balls or wheels and salted. It is let ripen at 50 F (10 C.) Baby Edams, generally under 2 1/2 pounds (1 kg) in weight, are meant to be eaten young, within weeks of being produced. When young, the cheese has a very supple texture, with a very mild, slightly nutty taste.
















Some Edams, though, especially larger ones, are aged to let them develop a more complex flavour. Aged ones will be drier, and saltier tasting.

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## MIX &amp; MATCH

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JUNE SELECTIONS		REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
PRICES EXPIRE 8/31/2017				
	CRU 2013 Montage Pinot Noir	\$25.00	\$18.75	\$20.00
	Sofia 2015 Rosé	\$19.00	\$14.25	\$15.20
	Indigené 2013 Philanthropist	\$21.00	\$15.75	\$16.80
	CRU 2015 CRU Unoaked Chardonnay	\$20.00	\$15.00	\$16.00
MAY SELECTIONS		PRICES EXPIRE 7/31/2017		
	Scheid 2012 Petite Sirah	\$36.00	\$27.00	\$28.80
	Noble Vines 2016 152 Pinot Gris	\$14.00	\$10.50	\$11.20
	Noble Vines 2014 667 Pinot Noir	\$16.00	\$12.00	\$12.80
	Scheid 2013 Chardonnay	\$24.00	\$18.00	\$19.20
APRIL SELECTIONS		PRICES EXPIRE 6/30/2017		
	Metz Road 2013 Pinot Noir	\$35.00	\$26.25	\$28.00
	Gnarly Head 2016 Sauvignon Blanc	\$12.00	\$9.00	\$9.60
	Montoya 2015 Merlot	\$16.00	\$12.00	\$12.80
	Metz Road 2014 Chardonnay	\$30.00	\$22.50	\$24.00
PRIVATE RESERVE CLUB		PRICES EXPIRE 8/31/2016		
	Joullian 2015 Roger Rose Chardonnay	\$30.00	\$22.50	\$24.00
	Tudor 2013 The Highlands Project Pinot Noir	\$34.00	\$25.50	\$27.20
	Scheid 2011 Reserve Claret	\$65.00	\$48.75	\$52.00
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*PRICES LISTED REFLECT PRICE PER BOTTLE. NO OTHER DISCOUNTS APPLY.				