

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

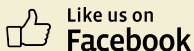
JUNE REFERRALS



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



Scan QR to...



Beat the Heat



Summertime is in full swing! Welcome longer days, barbecues, vacations, heat and humidity! As relaxing and enjoyable as summertime is supposed to be, all that fun can be draining. What better way to beat the heat than chilling out with a glass of Monterey's finest. Read on for some creative ways to include your favorite wines in your summer plans.

Pack a picnic. For a low budget and low stress outing, grab a blanket, pack a cooler and consider a day at the beach or park. Most likely a white wine that is low in alcohol, fruity and slightly acidic will be your best bet. Although anything goes, whites often sound more refreshing on a hot day. A Pinot Blanc, crisp Chardonnay, unoaked Sauvignon Blanc, Rosé or an off dry Riesling pair

well with fruits, salads and assorted cheeses. Just don't forget the bottle opener! And, of course, make sure your destination allows for your libation enjoyment.

Get together for a tasting and share the love of your favorite wines with friends. Host a wine tasting party and sample a selection of varietals. Again, the summer usually brings white wines to mind because they are cold and refreshing on a warm day. Lighter, fruitier wines like Riesling and Gewurztraminer may appeal to any first time wine tasters too. Choose a selection of different varietals to compare, sample the same varietal from several different wineries or growing regions, or try a combination of whites and reds.

Turn off the oven and get out of the kitchen! When it's hot enough to fry an egg on the sidewalk, consider cooler summer meal options. Try appetizer dishes for dinner. Smaller portions of lighter foods can be more appealing when it's hot outside. Shrimp salsa with crusty bread or cold crab with tomato-basil bruschetta pair well with white or red wine and are tasty options plus they will help take the heat out of the kitchen. And don't forget to fire up the grill! Always a favorite summer companion, grilling is a great occasion to open a fruity, full-bodied red wine.



No matter what the weather or occasion, the decision for white or red ultimately depends on your personal palate preference. The most important thing to remember when serving red wine during warm weather is to keep it cool. Red wines should be served between 61-65°F (not at room temperature). Light red blends or

Continued Inside

MONTHLY WINE SELECTIONS

JOULLIAN - 2014 *Sias Cuvée Zinfandel*



Dick Sias, cofounder of Joullian Vineyards, is considered the father of Zinfandel in Carmel Valley. In 1984, he supervised the planting of Carmel Valley's first Zinfandel vines at Joullian. They began with a non-heat-treated Amador County clone selected by Dr. Bioletti in 1917, and have since added pre-prohibition vineyard selections from Lytton Springs, Brandlin (Mt. Veeder), St. Peter's Church (Cloverdale) and Primitivo-3 (Puglia, Italy). For complexity, they also have small amounts of Petite Sirah (Lytton Springs), plus their Italian field crush varieties: Aleatico, Alicante Bouschet, Carignane and Black Grenache. Joullian's multi-clonal approach in the vineyard continues to reap multidimensional benefits in the winery.

Dark cherry color, with a light garnet rim. Aromatic rose petal, raspberry, cola, and licorice scents are enhanced by a touch of cedar and black peppercorn. Ripe, fruity, black raspberry, plum, and rhubarb flavors are complexed by notes of anise seed, black truffle, and toasty oak. Expect perfumed forward fruit thru 2016, then a deeper, almost Gigondas-like wine in the decade to follow.

85% Zinfandel, 5% Primitivo, 4% Petit Sirah, 3% Cabernet Sauvignon, 3% Merlot
0.5% Aleatico, 0.5% Alicante Bouschet, 0.5% Carignane, 0.5% Grenache

14.5% Alcohol

Cellar Through 2024

Comments: _____ ◇ Great ◇ Good ◇ So-So

SOFIA - 2016 *Sofia Chardonnay*



Light in spirit. Elegant in character. The tradition of Sofia wines originated with their sparkling Blanc de Blancs, which was a gift from Francis Ford Coppola to his daughter. Over the years they've added other varietals inspired by wines most loved by Sofia herself. In the French tradition, this Chardonnay reflects a delicate styling, which is the preference of the beautiful woman for whom it is named.

The 2016 growing season began early after a winter of heavy rain. The much-needed precipitation benefited the vines before mild spring temperatures arrived, followed by a classic Monterey County summer where sunny days give way to cool evenings. Under these conditions, the grapes mature slowly over a long period of time. The extended growing period develops fragrant and well-textured

fruit that is balanced by natural acidity. Upon harvest, the wine is fermented and finished in stainless steel to preserve the wine's fresh flavors and aromatics

The 2016 Sofia Chardonnay delivers juicy flavors of pineapple, pears, citrus and melon highlighted by delicate spice notes and a hint of minerals. Showing grace on the palate and a silky texture, this aromatic wine is balanced by crisp acidity, which makes it highly versatile with food.

100% Chardonnay

13.5% Alcohol

Cellar Through 2020

Comments: _____ ◇ Great ◇ Good ◇ So-So

MONTOYA - 2014 *Pinot Noir* (Club Red)



The Montoya Pinot Noir is made from grapes grown on their family vineyards and other select Monterey County appellations. The subtle influences of these different microclimates add depth and complexity to the final blend. Grapes for the Montoya Pinot Noir were selected from Monterey where rich soils and cool ocean breezes produce delicious, full flavored wines.

Montoya's new release offers rich, long lasting flavors of raspberry and black cherry which leads to a smooth finish. This light-bodied classic may be enjoyed immediately or laid away for future enjoyment.

100% Pinot Noir

13.5% Alcohol

Cellar Through 2020

Comments: _____ ◇ Great ◇ Good ◇ So-So

MONTOYA - 2016 *Chardonnay* (Club Blanc)



The Montoya Chardonnay is made from grapes grown on their family vineyards and other select Monterey County Vineyards. The subtle influences of these different microclimates add depth and complexity to the final blend. This wine is carefully crafted from their best vineyards in the Arroyo Seco appellation of Monterey County.

Barrel Fermented and sur lie aged; the Montoya Chardonnay has a golden straw color with fresh fruit aromas of ripe pear and apple. Delicious flavors of stone fruit and melon complemented by nuances of toasty oak come through the finish. The perfect companion

to grilled salmon and sautéed sea bass.

100% Chardonnay

13.4% Alcohol

Cellar Through 2020

Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued

soft reds with mild tannins and lots of fruit and spice pair well with most barbecue menus, including grilled meats and side dish flavors. Fruity, slightly acidic and off dry whites pair with a variety of summer foods and occasions—from fruits and cheeses to poolside lounging!

This month's club wines are perfect for any summer event. Enjoy the crisp, fruity Riesling relaxing by the pool or the bold reds at your next barbecue. Check out A Taste of Monterey's gift shop for picnic essentials, wine cooler bags and other supplies to make your summer of entertaining easy and enjoyable.



VISITING Varietals



PINOT BLANC

Pronunciation: PEE-noh BLAHK

Pinot Blanc (or Pinot Bianco) is a semi-dry white wine that is often compared to Chardonnay. It is typically crisp and refreshing and, depending on where it's made, it can be sweet or have nutty flavors. It's very common for winemakers to use the Pinot Blanc grape when making sparkling and sweet dessert wines as well.

You will find that Pinot Blanc is a fascinating little wine that doesn't get a lot of attention but it is in more wines than you may think.

What is Pinot Blanc? - In France, it is known as Pinot Blanc (PEE-no blahnk) and in Italy it is Pinot Bianco. No matter which name you use, this varietal of white wine grape produces a medium-dry to dry white wine that is familiar throughout the world.

The Pinot Blanc grape originated from the Alsace region of France. It was modified from the Pinot Grigio grape, which is a variation of the Pinot Noir grape. This relationship between the two white wines and the famous red explains the shared name.

Compared to Pinot Grigio and Pinot Gris, Pinot Blanc is rounder and is typically less acidic. The fruit flavors of Pinot Grigio also tend to be brighter.

Generally, oak is not used in the maturation process of Pinot Blanc. It is typically a still wine, though it is often a base for sparkling wines (particularly in Italy and California) or as a sweet dessert wine such as the ice wines.

This white wine's softer characteristics make it a good match for foods of a similar profile. The wine will be lost in a meal made of flavorful or spicy foods, so keep the food flavors light and airy.

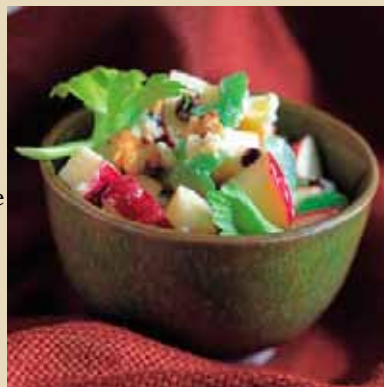
Some good options for a Pinot Blanc pairing include seafood, light-flavored meats, light to medium sauces (particularly white and butter sauces), and mild-flavored cheese choices.

RECIPE

Apples and Walnuts with Stilton Cheese

Ingredients

| | |
|---------|----------------------------------------------------------------------------------------------------------|
| 6 oz. | Stilton cheese |
| 1 Tbs. | extra-virgin olive oil |
| 1 Tbs. | red wine vinegar |
| 2 Tbs. | heavy cream |
| 1 tsp. | freshly ground pepper |
| 6 | sweet eating apples, such as Braeburn, Gala or Red Delicious, unpeeled, cored and cut into 1/2-inch dice |
| 4 | celery stalks, thinly sliced, plus several whole celery leaves for garnish |
| 2 Tbs. | dried currants or raisins |
| 1 Tbs. | fresh lemon juice |
| 1/2 cup | coarsely chopped walnuts, toasted |



Directions

1. Put one-third of the cheese in the bottom of a large bowl.
2. Add the olive oil and, using a fork, mash together the cheese and oil.
3. Add the vinegar and continue to mash and to mix.
4. Add the cream and pepper and mix well to make a thick, chunky dressing.
5. Add the apples, sliced celery, currants and lemon juice to the dressing and mix well.
6. Crumble the remaining cheese and sprinkle it over the salad along with half the walnuts.
7. Mix them into the salad gently and evenly.
8. Transfer the salad to a serving bowl and garnish with the remaining walnuts and the celery leaves. Serve immediately.

Serves 6

CHEESE

Varietals



ROQUEFORT

Pronunciation: Roke-e-fore

One of the great blue cheeses of the world, Roquefort Cheese is a raw sheep's milk cheese made in the south of France, and characterized by its distinct green-blue veins. Legend has it that Roquefort, once called the "King of Cheese", was discovered when a shepherd, who was having a meal of bread and sheep's milk cheese was distracted by a beautiful maiden and left his meal in the Combalou caves of Roquefort-sur-Soulzon. Upon his return he discovered the cheese covered in mold. Bravely, he tasted it and it was delicious! Thus, the discovery of Roquefort Cheese.

Roquefort was first mentioned in historical writings by Pliny the Elder in 79 AD who praised this original French blue cheese. In the 15th century, Charles VI gave the village of Roquefort-sur-Soulzon exclusive production rights of the cheese.

Roquefort Cheese is made by adding *Penicillium Roqueforti* spores to the curd during the cheese making process. This particular strain of healthy, edible mold was discovered long ago in the Combalou Caves, the same caves where Roquefort Cheese is set to age today.


Roquefort Cheese is white, soft, crumbly, and rindless. Its distinctive blue-green veins provide a sharp tanginess to create a well-balanced complex, creaminess and a range of sweet, smoky and salty flavors. The cheese is best when eaten at room temperature and delicious when served with figs and nuts, or a piece of crusty French bread and a glass of sweet wine. Crumble Roquefort Cheese over pizza, salads, or pasta, or blend into dressings or dips.

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* |
|--------------------------------------------------------------------------------------------------------------|----------------------------------------------|--------------------------|------------------------------|-----------------------------|
|  | Joullian 2014 Sias Cuvée Zinfandel | \$29.00 | \$21.75 | \$23.20 |
|  | Sofia 2016 Chardonnay | \$19.00 | \$14.25 | \$15.20 |
|  | Montoya 2014 Pinot Noir | \$19.00 | \$14.25 | \$15.20 |
|  | Montoya 2016 Chardonnay | \$17.00 | \$12.75 | \$13.60 |
| MAY SELECTIONS | | PRICES EXPIRE 07/31/2018 | | |
|  | GIFFT 2015 Red Blend | \$18.00 | \$13.50 | \$14.40 |
|  | Nacina 2014 Off-dry SLH Riesling | \$20.00 | \$15.00 | \$16.00 |
|  | Coastview 2009 Syrah | \$29.00 | \$21.75 | \$23.20 |
|  | GIFFT 2016 Pinot Grigio | \$18.00 | \$13.50 | \$14.40 |
| APRIL SELECTIONS | | PRICES EXPIRE 06/30/2018 | | |
|  | Bernardus 2014 SLH Pinot Noir | \$35.00 | \$26.25 | \$28.00 |
|  | Muirwood 2016 Sauvignon Blanc | \$18.00 | \$13.50 | \$14.40 |
|  | Muirwood 2015 Cabernet Sauvignon | \$18.00 | \$13.50 | \$14.40 |
|  | Bernardus 2016 Rosé | \$25.00 | \$18.75 | \$20.00 |
| PRIVATE RESERVE CLUB | | PRICES EXPIRE 08/31/2018 | | |
|  | Scott Family 2016 Chardonnay | \$28.00 | \$21.00 | \$22.40 |
|  | Coastview 2010 SA André | \$52.00 | \$39.00 | \$41.60 |
|  | Big Sur Vineyards 2013 Reserve Pinot Noir | \$45.00 | \$33.75 | \$36.00 |
| TO ORDER, CALL TOLL-FREE: 888-646-5446 *PRICES LISTED REFLECT PRICE PER BOTTLE. NO OTHER DISCOUNTS APPLY. | | | | |