

Let's *Wine*  
About it



**PINOT GRIGIO**

Pronunciation:  
Pee-noh-grach-io

Pinot Grigio is the Italian name for Pinot Gris, a white mutation of the Pinot family. It shares its genetic fingerprint with Pinot Noir, Pinot Blanc and several other varieties.

- Usually, dry white wines with relatively high acidity
- Aromas of lemon, lime, green apple and blossoms
- The grape grows best in cool climates, and matures relatively early with high sugar levels.
- Known since the Middle Ages in the Burgundy region, where it was probably called Fromenteau
- Pairing suggestions: Goat cheese, rocket & walnut salad, Crispy garlic and chili prawns, Grilled green-lipped mussels

**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.

**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                                | PRICES EXPIRE 08/31/2020 | REGULAR PRICE* | 12-BOTTLE DISCOUNT PRICE* | 6-BOTTLE DISCOUNT PRICE* |
|--|--------------------------|----------------|---------------------------|--------------------------|
| Joyce 2018 GSP                                 |                          | \$30.00        | \$22.50                   | \$24.00                  |
| Craftwork 2018 Craftwork Pinot Grigio          |                          | \$18.00        | \$13.50                   | \$14.40                  |
| Craftwork 2018 Craftwork Wines Zinfandel       |                          | \$18.00        | \$13.50                   | \$14.40                  |
| Joyce 2019 Joyce Rosé                          |                          | \$24.00        | \$18.00                   | \$19.20                  |
| MAY SELECTIONS                                 | PRICES EXPIRE 07/31/2020 |                |                           |                          |
| Ranch 32 2016 Meritage                         |                          | \$30.00        | \$22.50                   | \$24.00                  |
| Muirwood 2018 Chardonnay                       |                          | \$18.00        | \$13.50                   | \$14.40                  |
| Muirwood 2018 Pinot Noir                       |                          | \$18.00        | \$13.50                   | \$14.40                  |
| Ranch 32 2018 Sauvignon Blanc                  |                          | \$22.00        | \$16.50                   | \$17.60                  |
| APRIL SELECTIONS                               | PRICES EXPIRE 06/30/2020 |                |                           |                          |
| Robert Mondavi 2017 Rum Barrel-Aged Merlot     |                          | \$17.00        | \$12.75                   | \$13.60                  |
| Bernardus 2018 Sauvignon Blanc                 |                          | \$25.00        | \$18.75                   | \$20.00                  |
| Cambiata 2016 Pinot Noir                       |                          | \$23.00        | \$17.25                   | \$18.40                  |
| Robert Mondavi 2018 Rum Barrel-Aged Chardonnay |                          | \$17.00        | \$12.75                   | \$13.60                  |
| PRIVATE RESERVE CLUB                           | PRICES EXPIRE 08/31/2020 |                |                           |                          |
| Galante 2017 Petite Sirah                      |                          | \$50.00        | \$37.50                   | \$40.00                  |
| Joullian 2015 Cabernet Sauvignon               |                          | \$37.00        | \$27.75                   | \$29.60                  |
| Dawn's Dream 2018 Rosé                         |                          | \$35.00        | \$26.25                   | \$28.00                  |

TO ORDER, CALL TOLL-FREE: 888-646-5446  
\*PRICES LISTED REFLECT PRICE PER BOTTLE. NO OTHER DISCOUNTS APPLY.

# TASTING MONTEREY

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



**Missing our view?**

Check out our live webcam while you sip on some Monterey Wine.

**June Referrals**



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



Follow us on Instagram and Facebook @atastefromonterey

**YOU ARE OUR PPP**



To say these have been challenging times is an understatement. With great uncertainty, one thing that stands out is how much you, our loyal members, care for us. We know you have a choice where to buy your wines, and we are thankful that you continue to support A Taste of Monterey. It is so encouraging to receive daily calls from our members wanting to order wine. In addition to the wine sales and club orders, we are encouraged by the random acts of kindness and generosity. One member, who is starting a Beef Jerky company, dropped off several sample packs when he picked up his monthly wine shipment. Another member, early on, left a sizable tip to be distributed to our furloughed staff. All of this really helps to get us through these difficult times. We thank all of you for your support and we look forward to when we can open again and welcome you to A Taste of Monterey.

## A TASTE OF History



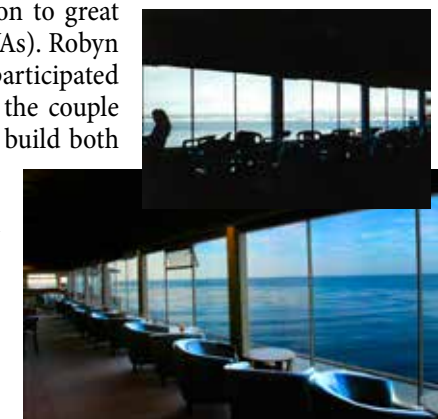
A vision was created 25 years ago that sought out to present, highlight, and promote all of the fine wines of Monterey County through one centrally located tasting room. This tasting room was not like others. It not only was located in one of the most historical areas in the county, or in the state for that matter, it also came with a view so stunning, enjoying a glass of wine was brought to a whole new level.

In 1993, Ken and Robyn Rauh were recruited by Monterey County vineyard owners Richard Smith and W.B. Butch Lindley, to create a unique regional wine tasting room that would feature the best wine this world renowned area had to offer. In 1994, a beautifully hidden spot with ceiling to floor windows, on one of the busiest

rows in the county became, A Taste of Monterey.

Both Ken and Robyn had experience in the wine industry, in addition to great knowledge of Monterey County's nine American Viticultural Areas (AVAs). Robyn was raised on a ranch in the Salinas Valley where the entire family participated in planting vineyards. After completing college and getting married, the couple eventually found themselves back in Monterey County. Robyn helped build both national and tasting room sales for Chateau Julien Wine Estate located in Carmel Valley. Ken worked for Paul Masson Winery (the current location of ATOM), and he was also a tour guide for The Monterey Vineyard. With combined experience, the Rauhs have been able to successfully execute a vision that was set a quarter century ago.

With the tasting room, Ken and Robyn decided to create a wine club that would introduce wine lovers to all that Monterey County had to offer. "The Wine Club is our way of introducing people to a greater



Continued Inside

# Monthly Wine Selections

## JOYCE - 2018 GSP



The vineyards capture the soul of their location in the glass with dark brambly fruit, spice, light earth tones and a decadent textural mouth feel that comes from the cool climate site set of the regions sandy loams. This vintage shines with a deep garnet/ruby hue and a medium/full bodied palate of blackberry, plum and of course cherry fruits along with a touch of tea spice, lavender and soft oak. This wine gains in the glass and while fresh, it delivers an excellent play between lush ripe fruit and savory briar notes. This is not a vintage to miss.

Aromas of blackberries and dark plums with overtones of mocha, tobacco and dark chocolate. The palate shows soft, well integrated tannins with a long finish.

Grenache, Syrah, Petite Sirah 13.8% Alcohol Cellar Through 2026

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

## CRAFTWORK - 2018 Craftwork Pinot Grigio



To grow a high quality, flavorful Pinot Grigio, a cool climate area is a necessity to allow for slow ripening and maintain the grape's fruit character and natural acidity. Craftwork grows Pinot Grigio on their cool climate estate vineyard located just outside of the town of Greenfield. With morning fogs that often linger until mid-day, the intricate fruit flavors have time to develop while preserving crucial acidity. A combination of right location and traditional winemaking allows them to craft a bright, lively style that is brimming with fruit.

Aromas of stone fruit and citrus are followed by a lively blend of pear and tropical fruit. the palate shows a crisp acidity with a fruit-forward finish, making this a versatile wine that pairs particularly well with light fish dishes, grilled chicken, prosciutto and melon, or all on its own.

100% Pinot Grigio 13.2% Alcohol Cellar Through 2021

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

## CRAFTWORK - 2018 Craftwork Wines Zinfandel (Club Red)



The Zinfandel grapes were sourced from Craftwork's estate San Lucas and Hames Valley vineyards. Hames is located at the southern edge of Monterey County and has a climate characterized by a high day-to-night temperature differential, with a variation of up to 50° quite common. e majority of this blend came from San Lucas, about 20 miles north of Hames Valley, is characterized by its beautiful rolling topography, sunshine-filled days, and cool nights.

Aromas of plum and black currant mingle with ripe, juicy flavors of black cherry and strawberry jam. Well-integrated tannins unfold into a rich layered finish. The firm tannins make it a terrific pairing with tri-tip steak, sausage, and juicy burgers.

100% Zinfandel 13.8% Alcohol Cellar Through 2026

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

## JOYCE - 2019 Joyce Rosé (Club Blanc)



The turbidity currents of the Monterey Bay play a key role in carving out the Submarine Canyon that provides the foundation for the climate in the vineyards from where they source fruit; inspiring the making of this Rosé. Joyce crafts their Rosé in the purest way they know how. The grapes were farmed and harvested with intent of making a bone dry Provence-style Rosé.

Aromas of ruby grapefruit, strawberry-rhubarb, and wilted rose. Flavors of raspberry water, tart cherry, and peach.

50% Mourvedre, 50% Grenache 12.5% Alcohol Cellar Through 2022

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

### Cover Article Continued

variety of our county's wines," explains Ken. "It's impractical for a person to try more than a few wines during a visit to our tasting room. So the Wine Club lets members sample and learn about a few new wines each month. We think it's important for members to not only know about the wine, but the winemakers who craft each vintage."

The evolution of this business would not have been possible without the help of employees like Jasmine Hernandez, Elaine Hewett, and Fina Dominguez who have now become family. Between hosting events, nationwide shipping, over 1,000 wine club members, and countless visiting and local wine enthusiasts, it would be fair to say it takes a small village to produce such success.

Many things have changed since the beginning of this business venture. A Taste of Monterey began with blue carpet/gray plastic chairs, barrel tables, and a select few cheeses cut by a married couple behind an ocean-view tasting bar. Now with hardwood floors, "comfy chairs," a functioning bistro kitchen, a local art installation, and a full staff, A Taste of Monterey's interior might have gotten prettier over the years, but the same vision and dedicated couple remains.



## Cheese Corner



### 6 PERFECT SUMMER CHEESE AND ROSÉ PAIRINGS

Up your summer hosting game with the ultimate warm-weather and cheese pairings!

- Aged Goat Gouda *Fruit-Forward Rosé*
- Semi-Firm Sheep's Milk *Citrusy Rosé*
- Rich Aged Triple Cream *Sparkling Brut Rosé*
- Ripened Bloomy Rind Goat *Off-dry Rosé*
- Creamy Goat *Crisp Acidic Rosé*
- Creamy Havarti of Feta *Fuller Bodied Rosé*

## Sippin' with the Staff Quarantine Edition *Elyse Bryan*



Elyse Bryan became a part of the "Taste" family in August of 2019. In this short amount of time Elyse has proven to be an integral part of our very fast paced business. Originally from Ventura, California, Elyse moved to Monterey in pursuit of her degree in Liberal Studies at California State University, Monterey Bay. She plans on becoming an elementary school teacher. With one more semester left as an undergrad, Elyse will begin her credential program and is beyond excited to start her career. While working on her future goals, Elyse has landed herself working behind the retail counter as a host. She has enjoyed getting to know club members that she frequently checks in and gathers wine for, in addition to becoming familiarized with the

amazing wine Monterey has to offer

**Q:** What is your favorite bottle of white wine from our wine wall? Red wine?

**A:** *My favorite white wine is the Bernardus Sauvignon Blanc and my favorite red wine is the Odd Lot Red Blend.*

**Q:** What type of food do you enjoy most with wine?

**A:** *I love to enjoy my wine with pasta or the hummus and bread from A Taste of Monterey.*

**Q:** Where is your dream region to go wine tasting?

**A:** *I would love to be able to go to Italy someday and try the amazing wines they have to offer.*

**Q:** What varietal would you pick if you could only drink that particular wine for the rest of your life?

**A:** *That is a tough decision, but I think that I would choose Sauvignon Blanc.*

**Q:** Tell us something you have come to love about the Monterey Bay

**A:** *There's so much to love about Monterey! My favorite part is the amazing views and beautiful beaches.*