

Let's *Wine*  
About it



**SYRAH**

**Pronunciation:**  
"Sear-ah"

**Taste:** Blueberry, plum, tobacco, cured meat, black pepper, violet

**Style:** Full-Bodied Red Wine

**Description:** Syrah (aka Shiraz) is a full-bodied red wine that's heavily planted in USA, the Rhône Valley in France and Australia. The wines have intense fruit flavors and medium-weight tannins. Syrah is commonly blended with Grenache and Mourvèdre to create the red Rhône blend. The wine often has a meaty (beef broth, jerky) quality.

**Food Pairing:** lamb, beef, smoked meats; Mediterranean, French, and American firm cheeses like white cheddar, and hard cheeses like Spanish Manchego.

**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.

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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 08/31/2023	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
Wrath 2020 EX Syrah		\$25.00	\$18.75	\$20.00
Craftwork 2021 Pinot Grigio		\$22.00	\$16.50	\$17.60
Craftwork 2021 Pinot Noir		\$23.00	\$17.25	\$18.40
Wrath 2021 EX Sauvignon Blanc		\$18.00	\$13.50	\$14.40
MAY SELECTIONS	PRICES EXPIRE 07/31/2023			
Long Valley Ranch 2019 Cabernet Sauvignon		\$25.00	\$18.75	\$20.00
Fieldfare 2019 Grenache Blanc		\$25.00	\$18.75	\$20.00
Morgan 2019 Morgan Cotes du Crow's		\$22.00	\$16.50	\$17.60
Long Valley Ranch 2021 Chardonnay		\$20.00	\$15.00	\$16.00
APRIL SELECTIONS	PRICES EXPIRE 06/30/2023			
Mission Trail Vineyards 2021 Friars' Reserve Meritage		\$45.00	\$33.75	\$36.00
District 7 2021 Chardonnay		\$18.00	\$13.50	\$14.40
District 7 2020 Cabernet Sauvignon		\$20.00	\$15.00	\$16.00
Joyce 2021 Rosé		\$25.00	\$18.75	\$20.00
PRIVATE RESERVE CLUB	PRICES EXPIRE 08/31/2023			
Silvestri 2019 Pinot Noir		\$40.00	\$30.00	\$32.00
Big Sur 2021 BSV Red		\$42.00	\$31.50	\$33.60
Mesa Del Sol 2015 Syrah		\$38.00	\$28.50	\$30.40

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.

## DEALING WITH THE LEES

### RACKING AND SUR LIE AGING



Racking is a wine making term that gets tossed out often and may sound like some complex process. But, in fact, the underlying basis of it is not so complicated. Racking is a method in wine production of moving wine from one holding container to another in order to filter the wine. The traditional method of doing it is to use the power of gravity to siphon the wine from one barrel or tank to another, so the required equipment

isn't even too sophisticated.

The French term for racking is soutirage or soutirage traditionnel. This method was first developed in the Bordeaux region long before electricity and powered pumps. High quality wine production still uses the no-power, gravity approach. Although it is a labor-intensive process, most wine makers will agree that pumping wine with an electric pump during this important time in the wine's development can be disruptive and result in damaging the flavor profile of a wine.

The reasons to rack are to clarify the wine and to prevent off-flavors from developing. Off-flavors may develop from decomposing yeast, which is added to the wine to aid in fermentation. During fermentation, yeast cells convert the sugar in the grape must into alcohol and when the sugar food source for the yeast runs out, the yeast cells die and sink to the bottom of the fermentation vessel.



These dead yeast cells, called "lees", cause cloudiness in wine. Racking will remove this cloudiness as the liquid is transferred from one container to another and the solid particles remain settled at the bottom of the first container. Wine makers are careful not to overrack, as too much movement can be harmful to the wine as each move introduces more oxygen to the wine. Too much exposure to oxygen at this time in the process can destroy a wine. Additionally, fining agents can be added to the wine in order to bond to the lees and assist

**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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Continued Inside

# Monthly Wine Selections

## WRATH - 2020 EX Syrah



This wine is 50% clone 17, 20% Noir and 30% 877. Only 3 acres of syrah are planted in their estate vineyard. Vine yields are closely managed and average slightly less than 4 tons to the acre. Grapes are hand picked and hand sorted. Clones are kept in separate lots during fermentation and barrel aging. 20% of the lots were fermented using whole clusters. Once fermented to dryness, lots are aged in an assortment of French oak barrels (20% new) from various tonnelleries (for added complexity). Wines are barrel aged for around 12 months before bottling. The bottled wine rested for another 12 months before release.

Full-flavored and savory, this wine has dark berries, black pepper, and dried herbs all wrapped with velvet tannins. This wine shows the savory side of their estate-grown, cool-climate syrah clusters. Black peppercorn, rosemary, cola and blueberry aromas show on the nose, while the palate has more of the same along with cracked pepper, ripe olallieberry and dried meaty flavors. It is a slightly younger, less oaky version of its bigger brother, San Saba Vineyard Syrah.

100% Syrah

14.4% Alcohol

Cellar Through 2026

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

## CRAFTWORK - 2021 Pinot Grigio



Honoring the best of traditional winemaking, the wines from their estate vineyards are handcrafted to showcase the natural expression of the vineyard, variety and vintage. In a world of flashy technology, some might call this hopelessly old-fashioned. They call it Craftwork.

The grapes are whole-cluster pressed, chilled and racked clean to a refrigerated stainless steel tank. Stainless tanks provide a neutral environment that serve to accentuate the wine's crisp, zesty qualities and retain its distinctive freshness. A select yeast is used to start a long, slow, and cool fermentation to enhance the fruit esters. The finished wine continues to age in stainless steel and is stored cold to retain the wine's aroma, crisp acidity and fresh character.

Aromas of stone fruit and citrus are followed by a lively blend of pear and tropical fruit. The palate displays 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

13.5% Alcohol

Cellar Through 2025

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

## CRAFTWORK - 2021 Pinot Noir (Club Red)



The delicate Pinot Noir grapes are picked in the cool, early morning hours, at optimum ripeness. Upon arrival at the winery, they are destemmed and cold soaked at 50°F for three days to help stabilize color and enhance flavor. The juice is then fermented in open-top fermenters, punched down three times a day at the height of fermentation, and held on the skins for two weeks before pressing. The wine is carefully aged with a combination of new and neutral oak to craft a lush, elegant offering that displays bright fruit and vivid flavors.

An elegant and stylish wine, with aromas of black cherries, raspberries and plums. Medium bodied, with soft tannins, the bright red fruit flavors balance a lingering, sweet oak finish. Craftwork Pinot Noir is graceful, balanced, and pairs beautifully with grilled salmon, roast duck, pork tenderloin or soft-ripened cheeses.

100% Pinot Noir

13.5 Alcohol

Cellar Through 2027

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

## WRATH - 2021 EX Sauvignon Blanc (Club Blanc)



The Estate San Saba Vineyard is sheltered in a nook just below the Santa Lucia Highlands AVA, roughly 25 miles southeast of the town of Monterey. Their climate is heavily influenced by the morning fog and afternoon winds from the nearby Pacific Ocean. This is a cool site with little rainfall and one of the longest growing seasons in the world. The unusual climate allows them to produce ripe, concentrated wines of exceptional balance.

Refreshingly crisp and dry with notes of lemon, fresh herbs and tropical fruit. With a name meaning "out of" in Latin, EX speaks to their focus on expressing the personality and characteristics of their Certified Sustainable (SIP) estate vineyard. They harvest grapes at two different ripeness levels and then blend a portion of each lot together to create a wine that encapsulates the best qualities of each lot. The 2021 EX Sauvignon Blanc is bright and refreshing with lemon, fresh herb, tropical fruit and crisp acidity.

100% Sauvignon Blanc

13.1% Alcohol

Cellar Through 2026

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

Cover Article Continued



structure, so it allows the wine makers some flexibility in their wine designs.

But...there are times when winemakers don't want to remove the lees right away, and instead want their wine to age for a time with the dead yeast cells. This "aging on the lees", as it's called, is known as sur lie aging. You'll see this at times noted on Chardonnay and Sparkling Wine bottles, but if you do you'll probably also note that this method seems to result in higher price tags. The reason for this is quite simply that sur lie aging is a difficult process and only the best winemakers can pull it off well. So, you're paying for the extra added difficulty of making a particular wine.

The reasons winemakers will use the sur lie process is to have an added distinctive yeasty aroma and taste to their wines. Toasty, nutty, hazelnut...all are aroma profiles which can result from sur lie aging. The sur lie aging process also adds depth and complexity to wines, giving a creamy mouthfeel and fuller body. During the process, the lees may be stirred in order to impart even more characteristics from them. This process is called bâtonnage.

Sparkling wines from the Champagne region of France, which technically are the only sparkling wines in the world which can be called "Champagne" due to European place of origin protection laws, are required to spend time in contact with lees. Non-vintage Champagne has to spend at least 15 months in contact with its lees, and vintage Champagne has a 3 year minimum of aging with lees.

Hopefully now your wine vocabulary has been fortified and you'll easily recognize these terms associated with racking wines and aging on the lees.

**Bryce Ternet**

Contributing author for *A Taste of Monterey* and is the author of three books. See [www.mbryceternet.com](http://www.mbryceternet.com)

in clarification instead of repeated rackings.

Generally, racking occurs after initial fermentation has completed and the first racking removes the gross lees – the majority of the lees which will "fall out" during the winemaking process. Once this phase in the process is over, the wine is "racked off of the lees" and the fermentation process proceeds at a much slower pace. Some wine makers will only rack once and others will do it numerous times. How much racking is done will impact a flavor profile and clarity

## Entertain with Wine



### Important Home Wine Bar Tools

Whether you're hosting guests or serving yourself a glass of wine, a well-stocked home wine bar is essential. Here are some tips and tricks to make sure you have everything you need.

**A Wine Opener:** There are a wide variety of wine openers to choose from. The most pragmatic is a Swiss army knife wine opener. This usually includes a worm (which is a corkscrew), a lever, and even a foil cutter. This will make sure you can open any type of wine bottle.

**Proper Wine Glasses:** Of course, you need to make sure you have plenty of wine glasses on hand. Finding the right wine glass will make a huge difference in the tasting experience of your guests. As a starting place, stock wine glasses for both red and white wines.

**Decanter:** One of the most important factors that play a role in the taste of the wine is the amount of oxygen. Pouring your wine into a decanter will make sure there's a healthy dose of oxygen.

**Wine Preserver:** Finally, you need to make sure that you invest in a series of wine preservers. Some of the most popular wine preservers include vacuum pumps, oxygen-absorbing bottle stoppers, and Argon gas systems. Make sure you have the right tools to preserve the taste of the wine after it's opened.

