

Let's *Wine* About it



PETITE SIRAH

**Pronunciation:** peh-TEET  
sih-RAH

Petite Sirah (aka Durif or Petite Syrah) was first found growing in France in the mid-1800's. It's loved for its extraordinary deep color and full-bodied flavors of blueberry, chocolate, plums and black pepper. Despite its popularity, Petite Sirah is an exceptionally rare grape with less than 10,000 planted acres worldwide, growing mainly in California.

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 PHONE  
(888) 646-5446, Ext. 13.  
OR EMAIL  
club@tastemonterey.com

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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Mix & Match				
ANY OF THE CURRENT OR PREVIOUS CLUB WINES TO RECEIVE 25% OFF 12 BOTTLES OR 20% OFF 6				
JUNE SELECTIONS	PRICES EXPIRE 8/31/2025	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
 Line Shack 2023 Petite Sirah		\$28.00	\$21.00	\$22.40
 Joyce 2024 Albariño		\$25.00	\$18.75	\$20.00
 Joyce 2022 Arroyo Seco Syrah		\$25.00	\$18.75	\$20.00
 Le Mistral 2023 Chardonnay		\$30.00	\$22.50	\$24.00
MAY SELECTIONS	PRICES EXPIRE 7/31/2025			
 Cru 2022 SLH Pinot Noir		\$30.00	\$22.50	\$24.00
 Cedar Lane Vineyard 2024 Sauvignon Blanc		\$32.00	\$24.00	\$25.60
 Pierce 2017 Macon		\$32.00	\$24.00	\$25.60
 Cru 2022 Unoaked Chardonnay		\$20.00	\$15.00	\$16.00
APRIL SELECTIONS	PRICES EXPIRE 6/30/2025			
 Marin's 2021 Cabernet Sauvignon		\$38.00	\$28.50	\$30.40
 Wrath 2022 Falanghina		\$25.00	\$18.75	\$20.00
 Wrath 2021 EX Syrah		\$25.00	\$18.75	\$20.00
 Marin's 2022 Reserve Viognier		\$28.00	\$21.00	\$22.40
PRIVATE RESERVE CLUB	PRICES EXPIRE 8/31/2025			
 Wrath 2022 Fermata Chardonnay		\$35.00	\$26.25	\$28.00
 Lepe Cellars 2023 Grenache		\$45.00	\$33.75	\$36.00
 Pianetta 2021 Altitude Red Blend		\$60.00	\$45.00	\$48.00
TO ORDER, CALL TOLL-FREE: 888-646-5446 *PRICES LISTED REFLECT PRICE PER BOTTLE. NO OTHER DISCOUNTS APPLY.				

JUNE 2025

# 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.

## Wine & Barbecue



When most imagine traditional American barbecue, a glass of wine is usually not in the picture. Barbecue, in its many forms across the country, shares a common theme of being a no frills, down-home, food event. Whether we're talking pulled pork in North Carolina, braised brisket in Texas, or grilled tri-tip in California...all share this core characteristic. Sure, there are attempts to make barbecue into upscale cuisine. But when it comes down to it, barbecue is going to be represented by a smoking grill in someone's backyard or outside the back door of a restaurant. The primary difference between barbecuing versus grilling is the



barbecue method of lower, indirect heat and smoke during cooking.

As we all know, another traditional centerpiece of barbecue is some form of super flavorful cooked meat. Pork, beef, chicken, wild game - there really are a lot of options. And let's sidestep the arguments that true barbecue is only one form of these...as some may bicker over. Equally, let's leave out the side discussion of sauce versus dry-

rub...and leave that for people from saucy places such as the Carolinas, Memphis, and St. Louis to argue with dry-rub advocates. And there are even arguments among sauce advocates concerning vinegar or tomato-based sauces, with another question over the use of mustard in the Carolinas. So clearly, our regional variations of barbecue bring out a lot of diversity and passion.

But the question we're addressing today does not have to do with the barbecue itself, but what to drink with it. The majority of people will likely reach for a beer when they are having barbecue. An ice cold beer on a hot summer day is refreshing and barbecue food does tend to get prepared and enjoyed on the same kind of days. And there are excellent barbecue and beer pairing potentials. However, the same can be said for wine.

**TRI-TIP/BRISKET/STEAK:** All of these options are cuts of beef, so that gets us started with a



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June Referrals



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# Monthly Wine Selections

## LINE SHACK - 2023 *Petite Sirah*



In 2003, Balentine Family Wines founders and winemakers Bob and Daphne Balentine set out to produce affordable, world-class wines from California's Central Coast, encompassing sites where some of the first wine grapes were planted in California. Line Shack was created to showcase the exceptional Monterey, California growing region. Their fruit is sourced from diverse Monterey sub-appellations that highlight the unique microclimates best-suited for each varietal they produce.

Ripe and balanced with deep dark color with flavors of plum, cherry, blueberries and pomegranate with aromas of mocha, vanilla and oak. Medium tannins with a nice long lingering finish.

90% Petite Sirah, 5% Syrah, 5% Merlot  
14.8% Alcohol  
Cellar Through 2030  
Comments:  [Great](#) [Good](#) [So-So](#)

## JOYCE - 2024 *Albariño*



The fruit was harvested from the Mission Ranch Vineyard and Cedar Lane. Both vineyards neighbor Joyce's estate winery in the Arroyo Seco AVA. This AVA is recognized as having the longest growing season in California. Strong daily winds that bring cool fog from the Monterey Bay force the grapes to spend more time on the vine building flavor and complexity. Extremely rocky well-drained alluvial soils are the base for creating wines processing freshness and minerality. The combination of sand, granite, and shale loam soils with the ever present marine influence provide the perfect conditions for growing Albariño.

Aromas of peach, piña colada, white flowers, spearmint, and salinity with a palate of white pineapple, pink grapefruit, lime zest, and river rock.

100% Albariño  
12.3% Alcohol  
Cellar Through 2027  
Comments:  [Great](#) [Good](#) [So-So](#)

## JOYCE - 2022 *Arroyo Seco Syrah* (Club Red)



Joyce's philosophy is simple. They believe that organic practices in farming and practicing sustainability in all aspects of production is imperative. They are dedicated to producing wines of place and believe their wines should be a reflection of the terroir and not the cellar. To produce these types of wines it requires a fanatical attention to detail which they are committed to. Their ultimate goal is to create wines that are a transparent reflection of our home here in Monterey County. The fruit for this Syrah was harvested from several vineyards surrounding their winery in the Arroyo Seco AVA. Like the Albarino grape, the combination of sand, granite, and shale loam soils with the ever-present marine influence provide the ideal conditions for growing cool climate Syrah.

Aromas of brambleberry, applewood smoke, peppered salami and dried forest with a palate of blackberry, black cherry, charred raspberry and sweet tobacco.

100% Syrah  
13.8% Alcohol  
Cellar Through 2030  
Comments:  [Great](#) [Good](#) [So-So](#)

## LE MISTRAL - 2023 *Chardonnay* (Club Blanc)



The name, Le Mistral, comes from the name for the winds of the Rhône Valley in France, where blustery afternoons cool vineyards quickly and produce similar flavors in their native varietals like Syrah and Grenache. Le Mistral are proud to farm the Le Mistral Vineyard in a sustainable way. This combines the best management practices from other farming systems, like organic and biodynamic, to positively impact the bottom line, environment, and society.

A harmonious blend of delicate brioche and toasted bread aromas leads to flavors of ripe strawberry, warm apple pie, and juicy cantaloupe. This Chardonnay presents a light body with a smooth texture, balanced by a bright, refreshing finish that lingers delightfully. Perfect for pairing with cheese boards, it also elevates seafood dishes, complementing flavors without overpowering them.

100% Chardonnay  
13.1% Alcohol  
Cellar Through 2027

### Cover Article Continued

preferred pairing with red wine. But before automatically thinking Cabernet Sauvignon...consider the barbecue component in the culinary equation. Think of grilled meat, so think of smokiness. Add to the mix some sort of rich, tangy sauce, marinade, or dry rub. Cabernet Sauvignon may indeed be a good match, but consider other red wine options as well which may match flavorful smoky beef cuts. Malbec, Cabernet Franc, and Syrah could all be excellent matches.

**PULLED PORK:** Pulled pork can be difficult. The variations and styles of it can remarkably influence the flavor profile of the pork itself. However, with pork being not as dense of a meat as beef, even with pulled pork doused in a tomato-based sauce (your typical barbecue sauce), the heavier reds as previously mentioned could be over-powering and not provide a good pairing. Lighter reds such as Pinot Noirs and Tempranillos would be better matches. For vinegar-based sauce pulled pork variations, steer clear altogether from red wines and go with a nice dry rosé or dry Riesling.

**RIBS:** Barbecue ribs come in two forms: beef or pork. However, unlike with pulled pork, there does not seem to be any competition from a non tomato-based barbecue sauce out there. And unlike our first beef cut discussion, with ribs you can count on the meat being slathered in barbecue sauce. So for either option, think of flavor, smoke, juiciness, and fat (but delicious fat!). This flavor profile could dominate Cabernet Sauvignon and it's better to go a little bigger on these... bold Syrahs, Petite Sirahs, and Zinfandels should do nicely.

**CHICKEN:** Without grilling or any kind of barbecue sauce involved, wine pairing with chicken is as versatile as the meat itself. Chicken is easily paired with red and white wines alike. However, toss in some smoky grill characteristics and/or sauces or rubs and we've got a new ball game. Oaky Chardonnays, dry Rosés, and dry Rieslings are all excellent potential white wine pairings. On the red side, stay away from heavy and stick with lighter reds such as Pinot Noir, Tempranillo, or lighter Rhône blends.

**WILD GAME:** For all of our hunters and adventurous eaters out there, you've undoubtedly had some form of wild game barbecue in your lives. Assuming you'd have some sort of marinade or sauce, combined with the rustic gaminess of the meat and it being cooked over a grill, this is a time to try those different red wines you've been holding on to. Grenache or Mourvedre wines would be solid bets.

In closing, pairing wine with barbecue offers a unique opportunity to be creative and exploratory. Believe it or not, sparkling wines can be extremely palate cleansing with barbecue. And don't be afraid to try chilling red wines on hot summer days. Many can be surprisingly refreshing. Now it's time to get out the grill!



## Entertain with Wine & Cheese



### MONTEREY JACK

Monterey Jack earns the rightful position as a true "American" cheese since it originated in the Mexican Franciscan friars of Monterey, California. Around the 1700s, these monasteries around the Monterey region were making a semi-firm, creamy, mild flavoured cheese from cow's milk which they aged for a little period. An American entrepreneur named David Jack realized its commercial value and started selling it all over California. The cheese came to be known as "Monterey Jack's" or "Jack's Monterey," eventually acquiring the name Monterey Jack.

The cheese is commonly used in Mexican and Spanish cuisine as its mild in flavor and melts really well. It's akin in taste and texture to Colby and Cheddar. Variants of Monterey Jack known as Dry Jack (aged version) and Pepper Jack (pepper spiced) are also quite popular. Monterey Jack is available across all grocery stores and supermarkets in the United States. Consider Pinot Noir and Riesling with Jack cheese.