

Tasting Monterey

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

COMING EVENTS

Thursday July 12, 2012
Thirsty Thursday
Visit with the Vintner

A Taste of Monterey
 Cannery Row
 5:00pm-7:00pm*
 Join us on from 5pm to 7pm at A Taste of Monterey, Cannery Row. We will be offering special wine by the glass prices. Featured Winemaker, local food products and special discounts off wine and gifts (discount for club members only).

Friday, July 27, 2012
Last Fridays Wine Bar

A Taste of Monterey
 Cannery Row
 6:00pm-9:00pm*
 Join us on the last Friday of every month from 6pm to 9pm. A Taste of Monterey, Cannery Row is keeping its doors open later and offering special wine by the glass prices. Start your weekend off with a relaxing view and a glass of Monterey's finest.

Extended Hours

A Taste of Monterey
 Cannery Row
 11:00am-7:00pm*
 Our Cannery Row tasting room will be open 1 hour later on Thursday, Friday and Saturday.

* No new tastings after 6:00pm

JULY REFERRALS



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



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RIESLING { A Surprisingly Refreshing Varietal }

With the warmer days of summer upon us, we often find ourselves considering wines that would be enjoyable on a balcony or patio. A fantastic option to uncork would be a bottle of Riesling. In fact, the varietal's importance in the wine world cannot be ignored.

Riesling originated in the Rhine region of Germany, but is now grown around the planet, often, but not always, in cool-growing regions. The varietal is estimated to be within the top twenty most planted in the world. And, although most of us in the States identify Riesling with sweet wine, in reality, "sweet style" Riesling is only one of the many forms of this varietal wine.

In its homeland of Germany, Riesling continues to be the country's leading grape variety. Characteristics common to German Rieslings include single varietal wines, relatively low alcohol contents and no exposure to oak (this is actually fairly common for Rieslings in general). Although there are many variations, typically German Rieslings are held to be a sweeter-style, although drier than most Californian Rieslings, by comparison.

Nearby, the French wine growing region of Alsace is a well-known Riesling enclave. Riesling is believed to have been grown there since not long after the varietal was first cultivated in the 15th century in the Rhine. Riesling is not, however, a dominant varietal in Alsace, with only around five percent of the area's vineyards planted with it. Why mention it then? Because these wines are regarded by many to be the best Rieslings in the world. Dry-style Rieslings are the Alsatian preference for the varietal... they can even be bone dry. Further differing from Germany is that the Alsatian Rieslings tend to have a higher alcohol content and winemakers may also ferment the wine in neutral oak barrels, which can alter a grape's ultimate presentation.

This one may be surprising: Until Chardonnay's skyrocket rise in the early 1990's, Riesling was the most planted white varietal in Australia. Although the grape has lost some footing in planted acreage and thus production/exports, Riesling continues to be a very popular white wine in Australia. Riesling there is a bit of an anomaly as it represents some of the warmest areas where Riesling is grown. This affects the grapes, giving them thicker skins and results in denser wines.

And, of course, Riesling eventually made its way to the United States. However, for this varietal, one does not begin a discussion with California, but on the opposite side of the country in upper New York State.

German immigrants in the late 1800s introduced Riesling vines to the region and referred to their grapes as "Johannisberg Riesling" in order to distinguish it as true German Riesling. (Johannisberg is the name of a village in Germany. This causes some confusion as people wrongly associate Johannesburg, South Africa, with the varietal; although the varietal is also grown in South Africa. But the use of listing "Johannisberg" on Riesling bottles has largely disappeared.) The Finger Lakes region of New York has since been Riesling-land and its wines are considered to be exceptional, both in dry and sweet styles. This area also produces notable ice wines from Riesling grapes.

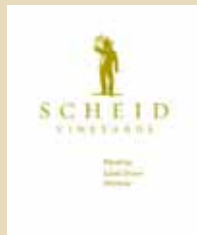
In California, it's interesting that while the varietal is growing in popularity, as it seems to be undergoing an image transformation, the planted acreage of Riesling is still relatively small. For example, as of 2009, Riesling was the second most planted white varietal in Monterey County with 1,922 acres, yet that pales in comparison to the top-seated Chardonnay at 16,389 acres. Particular Monterey County AVAs have been identified to have ideal Riesling growing conditions, and we offer the County's best here at A Taste of Monterey. Our July Wine Club selection of the 2009 Scheid Riesling is a perfect example of an excellent off-dry, crisp Monterey County Riesling. You'll likely note hints of stone fruit as you sip this wine, a characteristic common to our Rieslings.

As in other areas of California, sweeter-style Riesling varietal wines are the most popular. However, we are seeing growing production of dry-style and off-dry Rieslings and a building appreciation for late harvest Riesling wines. *Continued Inside*



MONTHLY WINE SELECTIONS

SCHEID VINEYARDS - 2009 Riesling



Riesling is a problem child in the vineyard, very sensitive to its surroundings and, quite frankly, a pain in the butt to grow. How does it make wineries fret? With its small berries and compact clusters, it is quite susceptible to rot. If the rain comes down after the grapes have sized, Riesling will literally fall apart. It is low yielding and late ripening, yet it is harvested at a lower sugar level than other grape varieties. Riesling prefers cool climate conditions, which allow for slow ripening while maintaining the grape's fruit character and natural acidity. You won't find much planted in Napa and Sonoma – this balancing-act-every-year variety is grown primarily by the brave farmers of Monterey County. The grapes for Scheid's 2009 Riesling were hand-picked from their Viento Vineyard, a windy site that is ideally suited for growing our high maintenance Riesling.

As Cicero so aptly put it: Riesling is the mistress and queen of all things. The Scheid 2010 Riesling is an off-dry wine with a hint of residual sugar. It is characterized by rose petal and lime aromas, with fresh apple, lime and pineapple flavors and a hint of clove. With a mouthwatering acidity, its freshness and vivacity are enough to make you say, "Yum-o"!

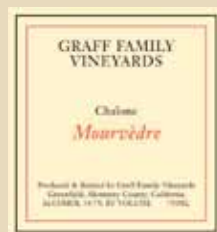
100% Riesling

12.5 Alcohol

Cellar Through 2012

Comments: _____ ◇ Great ◇ Good ◇ So-So

GRAFF FAMILY VINEYARDS - 2009 Mourvèdre



Made from 100% Mourvèdre grapes grown on the Head and Graff Vineyards on the Chalone bench in Monterey County. This grape, rare in California, comes from the warmer regions of the south of France and is the primary grape in the wonderful wines of the Bandol region of Provence. Aged 18 months in French and American oak barrels, the wine is soft with bright fruit character. This is a wine that is easy to like and goes well with lamb, pizza and most cheeses.

A portion of the profits from the sale of this wine benefit the Woodward/Graff Wine Foundation's Richard H. Graff Scholarship Fund for wine, food and hospitality.

100% Mourvèdre

14.9% Alcohol

Cellar Through 2015

Comments: _____ ◇ Great ◇ Good ◇ So-So

SCHEID VINEYARDS - 2008 Merlot (Club Red)



The Merlot was sourced from four of Scheid's estate vineyards: Hacienda, Mesa del Rio, Central and San Lucas. The first three, comprising 45% of the blend, are situated in the cooler climate zone of the Greenfield area. Cool-climate Merlot tends to have greater color extraction and more intense, concentrated flavors, with a spicy undercurrent. San Lucas Vineyard, 55% of the blend, is located south of their Greenfield headquarters. Here, the days are warmer and longer, yet cool down quite dramatically when the sun goes down, recording a greater day-to-night temperature differential. This brings out a lush black cherry fruitiness with a soft-on-the-palate feel. The resulting blend is a wonderfully balanced wine with abundant, full fruit and a subtle spiciness and earthiness.

Scheid has always called their Merlot an "I-could-drink-this-all-night" kind of wine. And as beautiful as it was at 14 months, it's absolutely stunning at 3 years. Their 2008 vintage is a stylish wine, loaded with black fruit character and enhanced by notes of cedar and chocolate. The bold fruit of this full-bodied wine is balanced with rich oak flavors and unfolds into a finish that lasts, well, forever.

83% Merlot, 10% Cabernet Sauvignon, 5% Petit Verdot, 2% Malbec

13.9% Alcohol

Cellar Through 2014

Comments: _____ ◇ Great ◇ Good ◇ So-So

GRAFF FAMILY VINEYARDS - 2009 Viognier (Club Blanc)



Made from 100% Viognier grapes made famous from their Rhone Valley heritage in France. The grapes are grown on the Head Vineyard originally planted by Dick Graff on the Chalone bench in Monterey County. A long ripening season results in a rich and opulent wine. Aromas of apricots and tangerines combine with sweet vanilla from extended aging in French oak barrels. A perfect lunch wine with quiche, pasta or grilled fish. Excellent with Chinese or Thai cuisine. This is a serious Viognier which will compliment a wide variety of cuisine.

A portion of the profits from the sale of this wine benefit the Woodward/Graff Wine Foundation's Richard H. Graff Scholarship Fund for wine, food and hospitality.

100% Viognier

14.2% Alcohol

Cellar Through 2013

Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued



Riesling is also firmly-established in Washington State's vineyards.

As for growing and winemaking, apart from showing better in certain soils, Riesling is not considered to be one of the more difficult varieties. For example, even though it clearly would seem to be a strictly cool-climate variety, its evidenced success in the warm Australian climate proves that it doesn't have to be.

That brings us to the aromas of Riesling wines. Although there are regional influences and although Riesling wines are offered in a variety of styles, sweet or dry, there are certain specific flavor profiles that are common. Riesling wines are fairly universally aromatic, with bright tones of apple and pears followed by floral or honey undertones. Cer-

tain climates will even exhibit wines with citrus and tropical hints and/or doses of minerality. Another common quality with Riesling is that it has simply a refreshing finish.

Although Riesling is a variety that can be thoroughly enjoyed on its own, the variety's balance of sugar and acidity make it a versatile wine for pairing with food. Rieslings can be superb with fish dishes and can even pair nicely with pork dishes.

However, Riesling's most unique food pairing possibility may be with spicy food. Spice encountered in Thai, Chinese, or even Mexican cuisine is excellently balanced with a Riesling wine. It may sound bizarre, but trust us, and try it out sometime. Like many other associations with this variety, you may find yourself pleasantly surprised.

Bryce Ternet - contributing editor and is the author of three books. See <http://www.mbryceter.net.com/> for more.

RECIPE

Grilled Flank Steak in Spicy Chili Marinade

Summer's hottest celebration is almost here!

To help you gear up for your Fourth of July weekend, Aqua Terra offers this great BBQ recipe.

Marinade

- | | |
|---------------|--|
| 2 whole | Large Cloves Garlic, peeled and finely minced |
| 1 piece | Fresh Ginger, about 1-inch, peeled and finely minced |
| 1 medium | Onion, peeled and thinly sliced |
| 2 tablespoons | Fresh Parsley, finely minced |
| 1 tablespoon | Cumin seeds, toasted and crushed |
| 1 tablespoon | Pure Chili Powder |
| 1 teaspoon | Turmeric |
| 1 teaspoon | Dried Oregano |
| ½ cup | Olive Oil |
| | Juice of 1 Large Lemon |
| 2 tablespoons | Soy Sauce |
| 2 teaspoons | Dry Sherry |
| 1 teaspoon | Black Pepper, coarsely ground |
| 2 | Flank Steaks, each weighing 1 ½ - 2 pounds |
| | Coarse Salt |

AQUATERRA
CULINARY



Directions

In a large mixing bowl combine all the ingredients for the marinade and set aside. Place the flank steaks in a large ziploc plastic bag, pour the marinade over them and close the bag. Reserve a small amount for basting later. Place the bag in a shallow dish and refrigerate for 24 hours, turning the steaks in the marinade several times.

Thirty minutes before grilling, remove the steaks from the refrigerator and marinate.

Sprinkle coarse salt on each side of the steaks. Brush the grill lightly with vegetable oil and place the steaks on the grill. Grill 5 to 6 minutes on one side or until nicely browned and the steaks begin to tighten and slightly curl. Brush often with the reserved marinade. Turn over and grill for another 3 to 4 minutes for medium-rare.

Let steaks rest for 3 to 4 minutes before cutting.

Tip: Be sure to use a very hot fire and grill the meat quickly to ensure that it cooks to medium-rare or else it will toughen and dry out.

VISITING Varietals



SAUVIGNON BLANC

Pronunciation: Saw-vee-nyonh Blahnk

Definition: Sauvignon Blanc originated in the Loire Valley of France. However, New Zealand has taken this grape to new heights in the cool Marlborough region, producing racy wines with tropical fruit and gooseberry flavors. Sauvignon Blanc is usually a dry white wine with distinctive herbaceous qualities. This wine is widely available as a single variety or as a blend with Semillon.

Flavor Profile: Typically a light to medium-bodied, crisp and refreshing white wine with notable acidity, Sauvignon Blanc offers a fairly wide range of flavors. From herbal taste sensations to veggie, and from flavors of grass, hay and mineral tones to a citrus and tropical flavor mix, Sauvignon Blanc displays a very unique wine tasting adventure.

Food Pairing: Sauvignon Blanc is a very food-friendly wine and terrific for appetizers such as artichoke dip, veggie dishes or dips, garlic or Italian seasonings in creamy sauces, fragrant salads - like Greek, Caesar or Garden, Thai food, fish (sushi), poultry and the list goes on.



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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
(831) 646-5446

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.

PLEASE SEND QUESTIONS OR COMMENTS TO:

A Taste of Monterey
Attn: Elaine Hewett
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Monterey, CA 93940
(831) 646-5446
club@tastemonterey.com

CLUB SAVINGS

Remember, as a Club Member, you receive a 15% discount on all purchases (20% for Quattro and Cellar members) and a weekly complimentary tasting.

NEWSLETTER STAFF
















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JULY SELECTIONS		PRICES EXPIRE 09/30/2012	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
	Scheid Vineyards 2009 Riesling		\$18.00	\$13.50	\$14.40
	Graff Family Vineyards 2009 Mourvèdre		\$20.00	\$15.00	\$16.00
	Scheid Vineyards 2008 Merlot		\$22.00	\$16.50	\$17.60
	Graff Family Vineyards 2009 Viognier		\$20.00	\$15.00	\$16.00
JUNE SELECTIONS		PRICES EXPIRE 08/31/2012			
	District 7 2010 Chardonnay		\$18.00	\$13.50	\$14.40
	Chesebro 2005 Syrah		\$20.00	\$15.00	\$16.00
	District 7 2009 Pinot Noir		\$20.00	\$15.00	\$16.00
	Chesebro 2009 Roussanne		\$18.00	\$13.50	\$14.40
MAY SELECTIONS		PRICES EXPIRE 07/31/2012			
	Joyce Vineyards 2010 Black Mountain Chardonnay		\$22.00	\$16.50	\$17.60
	Nobel Vines 2010 667 Pinot Noir		\$16.00	\$12.00	\$12.80
	Joyce Vineyards 2009 Mesa Del Sol Syrah		\$20.00	\$15.00	\$16.00
	Nobel Vines 2010 446 Chardonnay		\$14.00	\$10.50	\$11.20
PRIVATE RESERVE CLUB		PRICES EXPIRE 08/31/2012			
	Tudor 2007 SLH Pinot Noir		\$55.00	\$41.25	\$44.00
	Radog 2007 Syrah		\$35.00	\$26.25	\$28.00
	Wrath 2009 Fermata Chardonnay		\$35.00	\$26.25	\$28.00

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*PRICES LISTED REFLECT PRICE PER BOTTLE. NO OTHER DISCOUNTS APPLY.