

Tasting Monterey

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

COMING EVENTS

Friday, July 26, 2013
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
 Sun-Wed 11am-7pm
 Thu-Sat 11am-8pm
 No new tastings after
 6:00pm

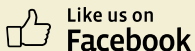
JULY REFERRALS



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



Scan QR to...



A NEW FACE FOR ...

A Taste of Monterey®

— WINE MARKET & BISTRO —

In last month's article, we told you about our new culinary adventure here at A Taste of Monterey. While this is an exciting endeavor in and of itself, there's much more change afoot on Cannery Row these days. Not only have we augmented our services by offering a new delectable food menu; we've also altered our image...literally!

You'll notice this "facelift" of ours from the moment you step inside our doorway. Of course, we haven't changed our spectacular view of the offshore kelp beds, the stunning

blue water, the gentle curve of the Monterey National Marine Sanctuary, or the backdrop of the Santa Cruz Mountains. And who would ever consider committing such an aesthetic crime, anyway? We know, and everyone who's visited us knows - you can't find many more stunning views on the Monterey Peninsula or anywhere. Our magnificent view speaks for itself.

What has changed is the interior of our premises. Yes, we still have a wine bar, tables, and a gift shop area. But we now have an additional fully-capable wine bar able to easily accommodate large groups or overflow on busy afternoons. Our seating options have also drastically changed. Not only will you notice that our tables are different, but there are many more of them, and they are now in a variety of forms able to accommodate multiple occasions.

Have a group of friends joining you? We've got you covered. Want a place to set your wine glass while you chat with friends in the tasting area? Done. Looking for an intimate moment with your significant other? There can't be many better locations than ours. Even if you're just looking for a convenient place to grab a bite to eat with the family while you also taste some wines, we've got you covered...Now we have booths!



your wine club selections, you'll catch a glimpse into our new kitchen area where delicious magic takes place. And your gaze will also catch something in the foreground: a glass display case of the premium cheeses we now offer in our new list of cheese plate selections.

We're very proud of our new additions and changes, and we know you will appreciate it all

Continued Inside

MONTHLY WINE SELECTIONS

MARILYN REMARK WINERY - 2010 GSP



Joel Burnstein and Marilyn Remark have been producing Rhône wines under Marilyn's namesake label since 2003. Together for eleven years, they share a passion for wine and travel. Their visit to the Rhône Valley left them smitten and it defined the direction for their joint venture. They produce approximately 2,000 cases annually from Monterey-grown Rhône grapes: Grenache, Marsanne, Petite Sirah, Roussanne, Syrah and Viognier

A masterful blend of Syrah, Grenache, and Petite Sirah that on the palate is surprisingly smooth. This silky wine fills your mouth with ripe jammy fruit. Strong flavors of chocolate covered Bing cherries and blackberries are followed by Tahitian vanilla bean and a light dusting of white pepper. This special blend has developed extremely well over the last few months since the initial tasting, and so

look forward to enjoying this one for at least 3 more years. Classic pairing with red meats or even a nice grilled pork chop, and will even hold up to a bittersweet chocolate tart for dessert.

Grenache, Syrah, Petite Sirah

14.1% Alcohol

Cellar Through 2015

Comments: _____ ◇ Great ◇ Good ◇ So-So

NOBEL VINES - 2011 446 Chardonnay



Throughout centuries of cultivation, winegrowers have paid close attention to their vines, watching for beneficial changes as the plants adapted to their site and growing conditions. They selected those with exceptional attributes and propagated them by cuttings from the original vine into the vine types we call "clones": genetically identical vines that are prized for specific characteristics. Bud break, berry color, disease resistance, soil or climate suitability, cluster size, yield, flavors, aromas and how the grapes ripen are just some of the many traits that can be managed through careful clonal selection and cultivation.

The 446 Chardonnay exhibits appealing aromas of golden delicious apples, pineapple and apricots. Medium bodied with a creamy mid-palate, this delightful wine offers flavors of peach and hints of toasty vanilla spice. Enjoy it on its own, or with soft cheeses, roast fowl and baked yams.

100% Chardonnay

13.5% Alcohol

Cellar Through 2014

Comments: _____ ◇ Great ◇ Good ◇ So-So

NOBEL VINES - 2011 667 Pinot Noir (Club Red)



Clones perform at their best when they are put to work in the type of soil and climate from which they develop. Pinot Noir favors cool conditions, and Monterey's coastal climate — with afternoon breezes, evening fog and a long growing season—is known for producing exceptional Pinot. On the gentle slopes of our San Bernabe Vineyard, the 667 Pinot Noir clone does especially well in the heavier, darker soils, which give the fruit concentration without too much ripeness. They plant it on the more exposed sites, to make it work harder and become even more concentrated. With the inspiring San Bernabe Vineyard at its core, Noble Vines 667 also sources fruit from vineyards in Monterey's Santa Lucia Highlands and Arroyo Seco AVAs

Noble Vines 667 Pinot Noir exhibits appealing aromas of black cherry, earth and a touch of vanilla. Plush tannins and balanced acidity support core flavors of ripe Bing cherry, bittersweet cocoa powder, and delicate hints of sage. Enjoy on its own or with salmon, Veal Parmesan or grilled lamb.

100% Pinot Noir

13.5% Alcohol

Cellar Through 2016

Comments: _____ ◇ Great ◇ Good ◇ So-So

MARILYN REMARK WINERY - 2011 VMR (Club Blanc)



Joel and Marilyn make their wines together, utilizing traditional techniques striving to bring out their wine's varietal character. They source fruit from Monterey vineyards.

The 2011 VMR rouses the senses with aromas of ripe peaches, apricots, and honey. This medium bodied wine is a tantalizing blend of Marsanne, Roussanne, and Viognier. Stone fruit flavors are marked by the presence of the Marsanne; citrus notes are imparted from the Roussanne and hints of spice and melon reveal the Viognier addition. This smooth and well-rounded wine will complement any grilled fish or chicken dish. Or, enjoy on its own on a warm Summer afternoon.

Marsanne, Roussanne, Viognier

14.1% Alcohol

Cellar Through 2015

Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued

as much as we do. We think we're looking great these days, and we'd love to share our improvements with our much-appreciated wine club members. Just check out the different before and after pictures. Looking good, huh? Now come see for yourself. We look forward to seeing you soon in your new and improved Club House!

New Bar-replace the silver one

New LED lighting- using the fraction of energy

New Recycled wine bottle lighting

New Refurbished wine rack

New LED illuminated ocean-theme textured bar front

New Seating options to take advantage of the views

New Paint throughout



Bryce Ternet - contributing editor and author of the recently released: *"The Stevenson Plan, A Novel of the Monterey Peninsula."* See <http://www.mbryceter.net.com/> for more.

MEMBER SPECIAL

Venezuelan Chicken Corncakes

\$5 WINE CLUB MEMBER SPECIAL

Every month A Taste of Monterey will be featuring a special menu item, at a great price, exclusively offered to our wine club members.

Enjoy with one of your favorite Monterey wines (or beer!) at our tasting room.

Venezuelan Chicken Corncakes

Warm and crispy Arepas stuffed with Roasted Chile Avocado, Heirloom Tomato Salsa, Sweet Corn Coulis



Try this with your next glass of Chardonnay or Pinot Noir

MEET THE

Staff



ADAM FOSTER

**Restaurant Chef
A Taste of Monterey**

Adam Foster - Restaurant Chef at Taste of Monterey. Prior to joining Aqua Terra Culinary, Adam's culinary journey has been an eclectic one.

Adam's early career was started on Long Island, NY where he grew up. Then an opportunity presented itself, and he bought a one-way ticket to St. Croix in the US Virgin Islands where he was Sous Chef for five years at the Cultured Pelican and Buccaneer Hotel.

After St. Croix, a lot of doors opened up, and he spent time in Miami, Saratoga Springs, NY and New Orleans, where he worked as Chef de Cuisine at the well-oiled machine known as Cowbell. He ultimately settled in Carmel where he now resides.

"The style that fits me has always been using amazing locally sourced products and cooking seasonally. The seafood here and great local farms are unmatched anywhere. This is going to be the spot to come eat right on the Monterey Bay!"



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

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
700 Cannery Row, Ste. KK
Monterey, CA 93940
(888) 646-5446 ext. 13
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
















Robyn Rauh - Executive Editor
Ken Rauh - Creative Director
Bryce Ternet - Contributing Editor
Elaine Hewett - Club Manager

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**

JULY SELECTIONS		REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
	Marilyn Remark Winery 2010 GSP	\$28.00	\$21.00	\$22.40
	Nobel Vines 2011 446 Chardonnay	\$14.00	\$10.50	\$11.20
	Nobel Vines 2011 667 Pinot Noir	\$16.00	\$12.00	\$12.80
	Marilyn Remark Winery 2011 VMR	\$28.00	\$21.00	\$22.40
JUNE SELECTIONS		PRICES EXPIRE 08/31/2013		
	Poppy 2009 SLH Pinot Noir	\$25.00	\$18.75	\$20.00
	Holman Ranch 2011 Sauvignon Blanc	\$20.00	\$15.00	\$16.00
	Line Shack 2006 Zinfandel	\$18.00	\$13.50	\$14.40
	Wrath 2011 Ex Anima Chardonnay	\$23.00	\$17.25	\$18.40
MAY SELECTIONS		PRICES EXPIRE 07/31/2013		
	Sycamore Cellars 2010 GSP	\$19.00	\$14.25	\$15.20
	Scheid Vineyards 2010 Pinot Blanc	\$24.00	\$18.00	\$19.20
	Scheid Vineyards 2009 Syrah	\$26.00	\$19.50	\$20.80
	Heller Estate 2011 Chardonnay	\$25.00	\$18.75	\$20.00
PRIVATE RESERVE CLUB		PRICES EXPIRE 08/31/2013		
	Le Mistral 2008 Mistral	\$45.00	\$33.75	\$36.00
	Joyce 2010 Tondre Pinot Noir	\$35.00	\$26.25	\$28.00
	Bernardus 2010 Soberanes Chardonnay	\$40.00	\$30.00	\$32.00
TO ORDER, CALL TOLL-FREE: 888-646-5446 *PRICES LISTED REFLECT PRICE PER BOTTLE. NO OTHER DISCOUNTS APPLY.				