

Tasting Monterey

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

COMING EVENTS

Every Fridays Wine Bar

A Taste of Monterey
5:00pm-8:00pm*
Join us every Friday evening from 5pm to 8pm. Start your weekend off with a relaxing view, live music, great food and a glass of Monterey's finest.



Store Hours

A Taste of Monterey
Cannery Row
Sun-Wed 11am-7pm
Thu-Sat 11am-8pm

*No new member 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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Sugar in Wine

More than a Sweetener



Sugars occur naturally in fruits, grapes included. So, it should come as no surprise that there's sugar in that glass of wine you're sipping from. And, no, we're just talking about the overly sweet taste in a ruby port-style wine. We're talking about the presence of sugars in all wines. In fact, sugars are required in order for the fermentation process in winemaking to occur, so really they are an important part of the process. But, what about this thing you've heard of called the "residual sugar" content of a particular wine? Does it really mean leftover sugar, as the name would imply? Yes...in a way, but we'll come back to this topic.

Wine grapes accumulate sugars while they are on the vine during the photosynthesis process. At harvest time, a grape will be composed of 15 to 25% different sugar compounds. Then, later during the fermentation process, the introduction of yeast breaks down and converts most of the sugars into alcohol and carbon dioxide. Once an alcohol level is reached during fermentation, the remaining sugars will effectively

kill off the yeast.

Sugars also contribute to a wine's body and mouth-feel, either on their own or through their contribution to the alcohol content of a wine. Ways to increase the alcohol level of a wine can begin with a grower's decision to leave grapes on the vine for an extended period, but can occur later if a winemaker decides to add sugar during the winemaking process in order to boost a wine's alcohol content. This process is called "chaptalization." Interestingly, chaptalization will not increase the sweetness of the wine.



Measuring the sugar content of a wine-to-be begins with the must. Must is the freshly pressed juice that contains the skins, seeds, and stems from the grapes. Making must is the first step in winemaking after the grapes have been harvested. Winemakers measure the sugar content of the must and this is measured in a form referred to as "Brix." One degree Brix equals 1 gram of sucrose (i.e. sugar) in 100 grams of solution. The degrees of Brix (represented by the symbol °Bx), is the sugar content of the must, and will ultimately relay the alcohol content of the must and wine juice to be made from it.

But what about that leftover sugar/residual sugar thing??? Residual sugar (or RS) refers to the sugar remaining after fermentation stops, or is deliberately stopped, by a winemaker. Residual sugar is measured in grams of sugar per liter of wine, abbreviated as g/l or g/L. Even in the driest of wines, it will be rare to have a wine less than 1 g/L, as some types of sugars are entirely unfermentable. On the other end of the spectrum, a wine with over 45 g/L will be considered as having a "sweet" taste. However, there's a big difference between detecting a slight sweetness in a wine and wines which are designed to be sweet, such as dessert wines. For example, almost any wine meant to be very noticeably sweet will contain well over 100 g/L of residual sugar, with the sweetest registering in the mid to high hundreds on the g/L scale.

Residual sugar can also be measured as a percentage of weight to volume. A wine with 0.2% residual sugar contains two grams of sugar in a liter of wine. Dry wines are typically in the 0.2–0.3 percent range, off-dry wines in the 1.0–5.0 percent range, and sweet dessert wines in the 5.0–15 percent range.



Continued Inside

MONTHLY WINE SELECTIONS

HOLMAN RANCH - 2012 Pinot Gris



Located at the northeastern tip of the Carmel Valley Appellation, the family-owned Holman Ranch resides approximately 12 miles inland from the Pacific Coast. Their 100% estate-grown wine varietals are planted on approximately 21 acres of undulating terrain. The wines produced are unfinned and crafted to deliver the true varietal of the grape from harvest to bottle. The climate and terroir of the appellation has played a critical part in the success of their wines. The warmth of their inland valley coupled with the cooling marine layer has established itself as an ideal microclimate for the production of Pinot Noir and Pinot Gris. Holman Ranch's Burgundy Clones have thrived from the perfect blend of ideal climate, southern exposure and thin rocky soils.

This wine presents a classic taste of citrus and honey that lingers on the palate. This dry wine makes an ideal pairing with food.

100% Pinot Gris

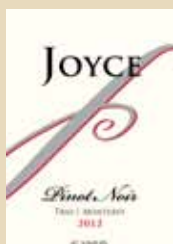
400 Cases Production

12.5% Alcohol

Cellar Through 2015

Comments: _____ ◇ Great ◇ Good ◇ So-So

JOYCE - 2012 Trio Pinot Noir



The appellations of Monterey County are planted and farmed based on their proximity to the Monterey Bay. Maritime influences moderate and extend the growing season, resulting in fruit of superior balance and phenomenal quality.

The Pinot Noir grapes were hand harvested in the cool early morning hours and delivered to Joyce's winery before 7am. 85% of the grapes were then partially destemmed while 15% were left untouched. This practice is referred to as whole cluster fermentation. The grapes were placed in small open top fermenters where they cold soaked for 3-4 days before fermentation began naturally. Primary fermentation lasted between 10-14 days before the grapes were pressed. The wine was transferred to 15% new and 85% neutral french oak barrels where it finished malo-lactic fermentation. Once ML occurred, an so2 addition was made and the wine was left to age "sur lie" for 10 months before gently being bottled unfinned and unfiltered.

In the glass, the 2012 Joyce Trio Pinot Noir shows a beautiful transparent ruby color, exuberating aromas of cranberry, currant and plum. The crisp red fruit flavors continue throughout the mid palate while combining hints of black tea leaves which then round out. The finish is long with lush fruit and a hint of vanilla.

100% Pinor Noir

14.3% Alcohol

Cellar Through 2016

Comments: _____ ◇ Great ◇ Good ◇ So-So

LINESHACK - 2012 Syrah (Club Red)



In 2003, Line Shack Winery founders and winemakers, Bob and Daphne Balentine, set out to produce an affordable world class Syrah from the new San Antonio Valley AVA in Southern Monterey County. The San Antonio Valley is the sight of California's second Mission, Mission San Antonio, where some of the first wine grapes ever planted in California originated. The vineyards are located in a high mountain valley within the southern portion of the Santa Lucia mountain range adjacent to the west side of Paso Robles. Warm days followed by cool night enabled the fruit to achieve extended hang

time maximizing their true varietal characteristics.

Rich and elegant with flavors and aromas of black cherries and currants, plums and milk chocolate with a full body and firm tannins.

100% Syrah

14.7% Alcohol

Cellar Through 2017

Comments: _____ ◇ Great ◇ Good ◇ So-So

FIELDFARE - 2012 SLH Chardonnay (Club Blanc)



Ian Brand has his hands full. He's an up-and-coming presence on the northern Central Coast wine scene – as consulting winemaker for no less than five wineries as well as heading up three wine labels of his own, it's a wonder that he has time to sleep. Ian's own wine labels – in partnership with Coastview Vineyard owners John & Julie Allan – are Coastview, Le P'tit Paysan, and a newer label he launched in 2012 called Fieldfare. Coastview's current annual production is around 700 cases, while Le P'tit Paysan (French for "the small farmer") makes around 2,700 cases. Ian also makes his wines at the Wrath Wine facility.

Green apple, star fruit and Anjou pear on the nose, white peach and apricot on the palate. Medium weight. Fresh challah and straw. Elegant, extended finish with crisp, palate-cleansing acidity. Pairs well with oysters on the half shell, grilled summer vegetables and fresh cheeses.

100% Chardonnay

100 Cases Production

14.1% Alcohol

Cellar Through 2015

Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued



But even wines with a high residual sugar level are kept from being overly sweet by a winemaker's choice of grapes. Varietals such as Riesling and Chenin blanc keep high acidity levels at very high ripeness levels, so the acidity in the grapes will ultimately balance with the sweetness to a certain extent. A wine can have a high RS percentage, yet not taste as sweet as another of the same varietal with a lower RS, all based on the balance of acidity and alcohol in the wine.

The careful control of sugars is yet another example of how the winemaking world is full of possibilities and helps to explain how wines made with certain varietals can be produced as sweet, off-dry (semi-sweet), and dry versions.

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.

RECIPE

Chicken with Sweet Wine & Garlic

INGREDIENTS

2 tbsp	seasoned flour
1 3-4 lbs	free-range chicken, jointed into 8 pieces
4-5 tbsp	olive oil
2	shallots, finely chopped
1 cup	sweet wine
1.25 cups	chicken stock
1	sprig each of parsley, thyme and bay tied with string
1	head garlic
3 rounded tbsp	butter
1 cup	chestnut mushrooms
3 rounded tbsp	crème fraîche
	a little lemon juice if desired



DIRECTIONS

1. Tip the flour into a large ziploc bag. Add the chicken pieces, two at a time, and shake well to coat evenly. Heat 2 tbsp oil in a large pan, add a few pieces of chicken and fry on all sides until well browned. You'll need to do this in batches and you may need a touch more oil or fat. Remove the pieces to a large saucepan or flameproof casserole.
2. Add 1 tbsp oil to the pan, add the shallots and fry gently until softened, but not browned. Add the wine and allow to bubble until it is reduced a little. Add the stock, herb bundle and seasoning and bring to the boil. Pour over the chicken.
3. Cover the pan tightly and simmer for 45 mins until the chicken is tender and the sauce thickened and reduced.
4. Meanwhile, separate the garlic head into individual cloves and put in a small pan with water to cover. Bring to the boil, then cover and simmer for 20-25 mins until the garlic is tender. Drain and cool under running cold water. Peel the garlic.
5. Heat half the butter and a splash of oil in a frying pan. Add the mushrooms and cook quickly over a moderate heat until just softened. Tip into a bowl. Wipe out the pan and add the remaining butter and a splash of oil. Add the garlic and fry gently, shaking the pan until lightly browned. Season lightly.
6. Stir the mushrooms and crème fraîche into the chicken and bring to the boil. Simmer for 5 mins, then taste and add more seasoning and a little lemon juice if it needs it. Spoon the chicken and sauce onto a warm platter and scatter with garlic.

\$5 WINE CLUB
MEMBER

Special



Summer Bruschetta

Straight from the Monterey Farmers Market, we will have sweet Donut Peaches, House Ricotta, Prosciutto and Carmel Valley Honey garnished with fresh basil on a toasted baguette.

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3 Reserve Wines / Quarterly
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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
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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 complimentary tastings.

NEWSLETTER STAFF

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

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	Joyce 2012 Trio Pinot Noir	\$24.00	\$18.00	\$19.20
	Lineshack 2012 Syrah	\$20.00	\$15.00	\$16.00
	Fieldfare 2012 Chardonnay	\$24.00	\$18.00	\$19.20
JUNE SELECTIONS		PRICES EXPIRE 08/31/2014		
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	Irony 2011 Merlot	\$14.00	\$10.50	\$11.20
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