

Tasting Monterey

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

COMING EVENTS

Last Fridays Wine Bar



July 31
 5:00pm-8:00pm*
 Join us 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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Pinot Gris or Pinot Grigio ... Which is It?



Pinot Gris is one of those varietals that can often confuse people. Some may think it's related to Pinot Noir or Pinot Grigio somehow, based on its name. Or some may recognize the French word for gray (gris) and think that the grape has something to do with the color. Others may believe the grape originated in France, while others contend it to be an Italian-born varietal. And, lastly some people may think that Pinot Gris and Pinot Grigio are the same grape, while others will argue that they are different varietals. The reality is that all of these points have some truth.

To begin with, Pinot Gris and Pinot Grigio are indeed the same grape, the former being the French name and the latter the Italian. While this is true, a differentiation beyond country boundaries can be established between the two. The reality is that these are two different and distinct winemaking styles for the same grape. But, for the moment, let's stick with the original country of origin for the varietal - France.

Pinot Gris is in fact related to Pinot Noir; it is a mutant clone - think of it like a cousin to Pinot Noir. It's believed that Pinot Gris originated in the Burgundy region of France sometime during the middle ages. At this time the grape's popularity began to stretch across Europe, landing in vineyards in Switzerland, Italy, and Hungary. These days, it's grown around the globe, but notably in Alsace, Germany, California, Oregon, and Australia.



The name itself (gris or grigio) does have to do with the color gray, as when on the vine the grapes often have a grayish tint. The word pinot, as with Pinot Noir, is attributable to the grapes growing in small clusters resembling pine cones.

However, unlike its fickle and often challenging cousin Pinot Noir, Pinot Gris is not considered to be an especially difficult varietal to grow or make into wine. And although the grape originated in France, the Italians and their style of the wine really put the grape on the world map in your local wine store.



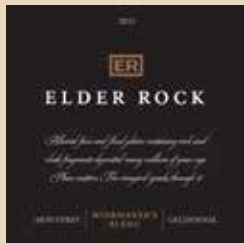
The Pinot Gris style of the wine is the one you are most likely less familiar with, as it's simply not produced these days as prolifically as the Pinot Grigio style. The Pinot Gris style is currently produced in the California, Oregon, Australia, and the Alsace region of France, (although in Alsace, Pinot Gris is also used for the production of sparkling wines). The Pinot Gris style is an aromatic wine with low acidity, higher alcohol content, and a full-body. As these wines are rarer and arguably more difficult to produce than their counterparts, you can expect them to have a higher price tag.

On the other hand, it is probably safe to say that most people recognize both the name Pinot Grigio and the style of wine to expect from it, as regardless of where they are grown, these wines share notable resemblances. This is in no way meant to downgrade Pinot Grigio wines, as certainly one can expect some to be better than others, but there are specific characteristics to Pinot Grigio wines which will remain unchanged.

Continued Inside

MONTHLY WINE SELECTIONS

ELDER ROCK - 2013 *Winemaker's Blend*



Millions of years ago, ancient marine layers and alluvial soils were deposited along the Central Coast region of California, leaving a rocky terrain and soils that we call 'elder loam'. At Elder Rock, we strive to craft wines with a strong sense of place.

Upon arrival to the winery, the grapes for this wine were crushed and fermented in stainless steel with each varietal fermented separately. The grapes were pressed and the wine left to settle in stainless steel prior to being racked off heavy lees and into a topped tank. The wine was aged on a mixture of 10% French oak and 25% American oak. The individual lots were blended just prior to bottling.

Aromas of blackberry, raspberry and strawberry with rose floral notes and hints of mocha. Soft tannins, round, medium bodied with a hint of chocolate on the lingering finish.

5% Merlot, 27% Petite Sirah, 15% Syrah,

770 Cases Produced

13.5% Alcohol

Cellar Through 2018

7% Cabernet Sauvignon, 4% Riesling, 2% Muscat

Comments: _____ ◇ Great ◇ Good ◇ So-So

PUMA ROAD - 2012 *Puma Road Pinot Gris*



If you liked their 2011 Pinot Gris wait until you experience the 2012! A perfect growing season with warm days and cooler nights provided the ideal conditions for firm, crisp berries. A later harvest in October achieved complete maturity of the fruit, insuring higher sugars and consistent acidity. Once again the ability to selectively hand pick large mature grape clusters from their vineyards "sweet spots" assists their quest for beginning their wines with the highest quality fruit.

Now is the time to taste. What a surprise for this young, tart, dry wine with such clarity and crispness. The 2012 Pinot Gris will greet you with an elegant aroma of apples and juicy sweet tartness. Bolder in its drinkability at this tender age but still possessing a quiet dry finish. The second sip will convince you the complex fruit flavors in this wine make it stand alone. Pairing it with fruits and cheeses and summer salads is a "yes." It will also enhance oysters on the half shell or gently cooked seafood of all kinds served with or without pastas.

100% Pinot Gris

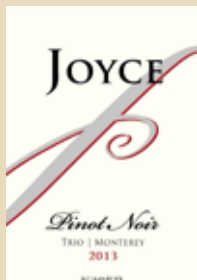
170 Cases Produced

14.1% Alcohol

Cellar Through 2015

Comments: _____ ◇ Great ◇ Good ◇ So-So

JOYCE - 2013 *Trio Pinot Noir* (Club Red)



Northern Monterey County is subject to strong maritime influences and ancient glacial soils consisting of sand & shale loam. The combinations of this terrior set the stage for phenomenal quality. The grapes were placed in small open top fermenters where they were cold soaked for 4-5 days before fermentation began naturally. Primary fermentation lasted between 10-14 days before the wine was drained and the must was gently pressed. The wine was then transferred to 10% new and 90% neutral French oak barrels where it finished malo-lactic fermentation. Once ML was complete, a small sulfur addition was made and the wine was left to age sur lie for 13 months before being bottled unfinned and unfiltered.

In the glass, the 2013 Joyce Monterey Trio Pinot Noir shows aromas of raspberry, bing cherry and red currants. The palate has a medium weight and texture that delivers a mixture of red berry notes, accompanied by earthy forest floor and tea leaf flavors. The finish is long and smooth with gentle yet persistent fine tannins.

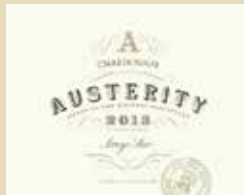
100% Pinot Noir

14.4% Alcohol

Cellar Through 2018

Comments: _____ ◇ Great ◇ Good ◇ So-So

AUSTERITY - 2013 *Arroyo Seco Chardonnay* (Club Blanc)



Austerity's winemakers work diligently to craft Chardonnay with none of the excess, and all of the character expected of a premier appellation wine. They source from up-and-coming regions, like Monterey's Arroyo Seco, where grapes capable of producing wines of stellar complexity and richness can still be found at an affordable price. These days when everyone wants to see their dollar go further, they dare say it might be the best investment you've made lately.

This creamy, layered Chardonnay features aromas of crème brulee, golden apples and toasted marshmallows. The palate reveals tropical fruit and pineapple flavors complemented by a velvety texture and rich, buttery finish.

100% Chardonnay

3,000 Cases Produced

13.6% Alcohol

Cellar Through 2016

Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued

Lower alcohol content, high acidity, light-bodied, tangy, and refreshing - all of these are typical Pinot Grigio characteristics. These wines are typically not complicated, and they're not meant to be. Pinot Grigio is a wine that many start with when they initially venture into wine. But that "refreshing" comment sticks out here. No matter how sophisticated your wine palate may be...on a hot afternoon it's hard to beat a more refreshing glass of wine than a Pinot Grigio.



Regardless of the style of the wine between the two, you can expect to encounter aromas and flavors of pears, apple, lemon, melon, ripe tropical fruit, and minerals.

And while these wines, regardless of style, are just fine on their own, pairing with food can be a delicious combination. For the Pinot Grigio style, stick with lighter seafood dishes, but don't be afraid to pair with quiche or salad. On the other hand, with a Pinot Gris style you can feel comfortable stepping it up a notch and pairing with more hearty seafood and chicken dishes.

Interestingly, this warm weather friendly wine is actually considered to be best suited to cool climate growing conditions...which explains why it does so well here in some of Monterey's AVAs. Due to the wine's popularity, the grape is grown throughout the world in multiple growing climates, but we like to take pride in being on the upper end of the Pinot Gris/Grigio spectrum. And both styles are made by our County's winemakers. Puma's Pinot Gris and La Merika's Pinot Grigio are both fine examples of each style and both are available here at A Taste of Monterey.

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

RECIPE

Cheesesteak Sliders

Ingredients

7 tablespoons	extra-virgin olive oil
1 pound	beef tenderloin, cut into thin strips
2 large	bell peppers, cut into thin strips
2	onions, halved and thinly sliced
16	dinner rolls, split
6 ounces	provolone cheese, shredded
	salt and pepper

Directions

Preheat the oven to 375 degrees. In a large skillet, heat 3 tablespoons olive oil over medium-high heat until rippling. Season the beef with salt and pepper, increase the heat to high and cook in the skillet for 3 minutes; flip and cook for 2 minutes more. Transfer to a bowl.

In the same skillet, heat the remaining 1/4 cup olive oil over medium heat. Add the peppers and onions, season with salt and pepper and cook over medium high heat, stirring, until softened, about 8 minutes.

Place the roll bottoms on a large rimmed baking sheet and top each with the beef and vegetables; sprinkle with the cheese. Bake until the cheese is melted, about 6 minutes. Transfer to a platter and cover with the roll tops.



VISITING Varietals



PINOT NOIR

Pronunciation: Pee-noh-n'wahr

Definition: Pinot Noir may be the toughest grape to grow, but the effort is often well worth the constant care and investment. It is a fickle grape that demands optimum growing conditions, opting for warm days consistently supported by cool evenings. As for style, Pinot Noir is typically a lighter-medium bodied, fruit-forward red wine

Flavor Profile: Pinot Noir is a dry, red wine that typically exhibits fruit-forward character with strawberry, cherry, raspberry and blackberry fruit taking the cake for palate presence. Notable earth-driven layers are also quite common in a glass of Pinot, with herbal, mushroom, leather, and game-like qualities being fairly familiar. Warm spice notes also make their way into the Pinot Noir palate profile, often in the form of cinnamon, clove and smoky, tobacco nuances.

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.

CHEESE

Varietals



Shaft's Bleu Vein Cheese

In these times of mass production, the lost art of aging and producing a quality bleu cheese has been reborn with Shaft's Bleu Vein Cheese.

The aging process starts with an exquisite bleu cheese from one of Wisconsin's finest master cheese makers. The products are then aged to perfection, for a minimum of one year, during which they develop Shaft's signature rich, creamy flavor. With a hands-on involvement in every aspect of the aging and packaging process, Shaft's Cheese Company provides consumers with one of the finest bleu cheeses available.



Shaft's Blue Vein Cheese is a savory, full flavored bleu cheese, aged for a minimum of one year. This cheese is made with only the highest quality rBST free pasteurized cow's milk. Shaft's unique aging process produces a rich, creamy flavor that is the signature of Shaft's Bleu Vein Cheese. This product has a big, bold flavor without the overpowering taste that can often accompany bleu cheeses. Enjoy this versatile cheese on everything from crackers to steaks.

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*
PRICES EXPIRE 9/31/2015				
	Elder Rock 2013 Winemaker's Blend	\$17.00	\$12.75	\$13.60
	Puma Road 2012 Puma Road Pinot Gris	\$25.00	\$18.75	\$20.00
	Joyce 2013 Trio Pinot Noir	\$22.00	\$16.50	\$17.60
	Austerity 2013 Arroyo Seco Chardonnay	\$18.00	\$13.50	\$14.40
JUNE SELECTIONS		PRICES EXPIRE 8/30/2015		
	Giff 2011 Red Blend	\$20.00	\$15.00	\$16.00
	Muirwood 2013 Reserve Chardonnay	\$22.00	\$16.50	\$16.00
	Muirwood 2013 Reserve Cabernet Sauvignon	\$22.00	\$16.50	\$17.60
	Giff 2012 Chardonnay	\$20.00	\$15.00	\$16.00
MAY SELECTIONS		PRICES EXPIRE 7/31/2015		
	Craftwork 2011 Pinot Noir	\$20.00	\$15.00	\$16.00
	Joyce Vineyards 2013 Santa Lucia Highlands Dry Riesling	\$22.00	\$16.50	\$17.60
	De Terra Vineyards 2009 Estate Merlot	\$26.00	\$19.50	\$20.80
	Craftwork 2013 Chardonnay	\$20.00	\$15.00	\$16.00
PRIVATE RESERVE CLUB		PRICES EXPIRE 8/30/2015		
	Joyce 2013 Tondre' Syrah	\$32.00	\$24.00	\$25.60
	Heller 2011 Malbec	\$45.00	\$33.75	\$36.00
	Highflyer 2010 Doctor's Pinot Noir	\$38.00	\$28.50	\$30.40

TO ORDER, CALL TOLL-FREE: 888-646-5446

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