

Tasting Monterey

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



STORE HOURS

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

Food service begins at
11:30am daily

*No new member tastings
after 6pm

**JULY
REFERRALS**



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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 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.



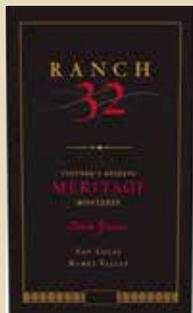
PULLED PORK: Pulled pork can be difficult. The variations and styles of it can remarkably influence the flavor profile of the pork itself. However, with pork being not as dense of a meat as beef, even with pulled pork doused in a tomato-based sauce (your typical barbecue sauce), the heavier reds as previously 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

Continued Inside

MONTHLY WINE SELECTIONS

RANCH 32 - 2016 *Vintner's Reserve Meritage*



Nestled on the west side of the fertile valley lies Ranch 32, where warm sunny days are tempered by the cool coastal conditions of Monterey County. This environment allows the fruit to hang on the vine and develop complex flavors and intense varietal character. The grapes for this wine were crushed and fermented in stainless steel with each variety fermented separately. The grapes were pressed and the wine left to settle in stainless steel. The wine was racked off heavy lees and aged in a topped tank. The wine was inoculated for malo lactic fermentation and the individual lots were blended just prior to bottling. This wine was aged with 15% American oak and 10% French oak for 18 months prior to blending.

Aromas of blackberries and dark plums with overtones of mocha, tobacco and dark chocolate. The palate shows soft, well integrated tannins with a long finish.

45% Cabernet Sauvignon, 32% Merlot, 23% Petit Verdot

13.5% Alcohol

Cellar Through 2024

Comments: _____ ◇ Great ◇ Good ◇ So-So

DIVUM - 2016 Chardonnay



Specializing in the Burgundian wines Pinot Noir and Chardonnay, DIVUM pride themselves on producing wines of the utmost quality; believing that great wines are primarily made in the vineyard. Fruit is sourced from the highest quality blocks from any of their three family owned estate vineyards, all of which are farmed sustainably under the California Sustainable Winegrowing Alliance.

The 2016 DIVUM Chardonnay was harvested from their Grava vineyard at the foot of the Gabilan mountain range, in the cool climate growing region of northern Monterey County. Viticulture and winemaking were designed around classic methods that best express the variety.

Balancing fruit and complexity, Divum Chardonnay expresses tropical mango and pineapple fruits and the olive/mineral quality typical of the region. Fruit intensity is supported by French oak toast and acidity tempered with the light creamy character of the malo-lactic fermentation. Bright fruit with complexity and length.

100% Chardonnay

13.8% Alcohol

Cellar Through 2020

Comments: _____ ◇ Great ◇ Good ◇ So-So

DIVUM - 2015 *Pinot Noir* (Club Red)



Brothers Tom and Rob Francioni grew up farming under their late father, Dan Francioni, who tragically passed in an airplane accident in 2011. Since then the two brothers have entrenched themselves in the wine world, learning all they can and taking the family farm beyond just the production of high quality Pinot Noir and Chardonnay grapes to the production of their own family wine label, Divum

The 2015 DIVUM Pinot Noir was harvested from two distinct Pinot Noir vineyards in the cool climate growing region of Monterey. Winemaking was designed around best expressing the attributes of each.

Aromas of violets, plum and rose, accented by toast and spice. Full body with raspberry and cherry on the palate. Integrated notes of French oak toast and brown spice. Well balanced, long silky finish. Made in a classic Pinot Noir style.

100% Pinot Noir

13.9% Alcohol

Cellar Through 2022

Comments: _____ ◇ Great ◇ Good ◇ So-So

RANCH 32 - 2018 *Sauvignon Blanc* (Club Blanc)



Place is paramount. It means everything to wine. The finest wines in the world are closely identified with the regions from where they originate. Ranch 32 is about showcasing the best wine from their estate vineyards located in select AVAs of Monterey County. It is about crafting wines of tremendous depth and character that reflect their origin. Ranch 32 is the taste of place.

The grapes for their Sauvignon Blanc were grown on estate vineyards in Monterey County, California. The majority of the blend hails from their San Lucas Vineyard located south of Greenfield in the sub-appellation of San Lucas. The warm days followed by cooling afternoon winds from the Monterey Bay enhance the melon and tropical fruit flavors. Fragrant and zesty citrus aromas with a hint of herbal notes lead into a light-bodied palate with lovely flavors of pineapple and guava. The lingering bright fruit finish is crisp and refreshing, making their Sauvignon Blanc an ideal aperitif.

100% Sauvignon Blanc

13.5% Alcohol

Cellar Through 2021

Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued

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!



VISITING Varietals



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.

Fast Facts About Petite Sirah

History: Petite Sirah (or Durif, as the French call it) was first discovered in the vineyards of botanist Francois Durif shortly before 1868 in eastern France (by Grenoble). The grape is a natural cross between Syrah and the even more rare: Peloursin.

Serving: A slightly cooler temperature (65 °F) will deliver more floral and mineral aromas along with Petite Sirah's characteristic bold fruit.

Decanting: Petite Sirah with such high tannin is the perfect red wine to pour in a decanter and let it evolve for 2-4 hours (if you can wait!).

Aging: This warm-climate grape often loses too much acidity and fruit within the first 7 years to make it a contender for longer term aging. That said, a few producers have made some outstanding wines that will age 10-20 years. If you're looking for this, check that the acidity and fruit are in balance with the tannin (they will be big, but in balance!).

Anti-Oxidants: Petite Sirah is one of the deepest, most opaque red wines with very high levels of anthocyanin (an antioxidant). Similarly colored wines to Petite Sirah include Tannat and Sagrantino.

RECIPE

HOT CRAB AND CORN DIP

INGREDIENTS:

2 tablespoons	unsalted butter, at room temperature
1	small shallot, chopped
2 cups	frozen fire-roasted corn, thawed
1	red jalapeño pepper, seeded and chopped
2 tablespoons	sherry or dry white wine
	salt and freshly ground pepper
8 ounces	lump crabmeat, picked through
1 1/2 cups	grated monterey jack cheese (about 6 ounces)
3/4 cup	sour cream
1 cup	crushed butter crackers (about 20 crackers)
1/4 cup	grated sharp white cheddar cheese
2 tablespoons	finely chopped fresh chives
1 teaspoon	Old Bay Seasoning

METHOD:

Preheat the oven to 375 degrees F. Melt 1 tablespoon butter in a skillet over medium-high heat. Add the shallot and cook until softened, about 1 minute. Add the corn and jalapeno; cook, stirring, until softened, about 3 minutes. Add the sherry and cook, stirring, until evaporated, about 2 minutes. Season with salt and pepper.

Transfer the corn mixture to a large bowl and add the crabmeat. Stir in the monterey jack, sour cream and 1/2 cup crushed crackers. Transfer to a 1-quart baking dish. Combine the remaining 1/2 cup crushed crackers with the cheddar, chives and Old Bay in a medium bowl. Work the remaining 1 tablespoon butter into the crumb mixture with your fingers until combined. Sprinkle the crumb topping over the crab mixture. Bake until golden brown and heated through, about 20 minutes.

Serve with butter crackers or sliced baguette.



CHEESE

Varietals



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.

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.

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JULY SELECTIONS		REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
PRICES EXPIRE 09/30/2019				
	Ranch 32 2016 Vintner's Reserve Meritage	\$28.00	\$21.00	\$22.40
	DIVUM 2016 Chardonnay	\$20.00	\$15.00	\$16.00
	DIVUM 2015 Pinot Noir	\$20.00	\$15.00	\$16.00
	Ranch 32 2018 Sauvignon Blanc	\$22.00	\$16.50	\$17.60
JUNE SELECTIONS		PRICES EXPIRE 08/31/2019		
	Noble Vines 2016 667 Pinot Noir	\$16.00	\$12.00	\$12.80
	Cima Collina 2016 Tondre Grapefield Chardonnay	\$28.00	\$21.00	\$22.40
	Scheid 2016 Scheid 50/50	\$30.00	\$21.00	\$22.40
	Noble Vines 2017 242 Sauvignon Blanc	\$14.00	\$13.50	\$11.20
MAY SELECTIONS		PRICES EXPIRE 07/31/2019		
	Joyce 2017 Tondré Grapefield SLH Syrah	\$28.00	\$21.00	\$22.40
	Marin's 2017 Viognier	\$20.00	\$15.00	\$16.00
	Craftwork 2016 Cabernet Sauvignon	\$20.00	\$15.00	\$16.00
	Craftwork 2017 Pinot Grigio	\$18.00	\$13.50	\$14.40
PRIVATE RESERVE CLUB		PRICES EXPIRE 08/31/2019		
	Mission Trail Vineyard 2016 Zinfandel	\$35.00	\$26.25	\$28.00
	Mesa Del Sol 2013 Prima Rosso	\$32.00	\$24.00	\$25.60
	Bernadus 2016 Soberanes Vineyard Chardonnay	\$50.00	\$37.50	\$40.00

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