

Let's *Wine*
About it



GRENACHE BLANC

Pronunciation:
Gahr-NAH-ch blahnk

Grenache Blanc (aka Garnacha Blanca) is a full-bodied white wine that originated in northern Spain. Since being planted in the United States, single-varietal Grenache Blanc wines continue to grow in popularity where it's loved for its intense flavors, higher alcohol content, and plush style (when aged in oak) similar to Chardonnay.

- Aromas of green fruit and citrus notes including Asian pear, green apple, unripe mango, lime zest, and white peach
- Flavors include subtle sweet floral notes of honeysuckle and fenugreek (or almost cumin seed) along with baked apple, brioche
- Serving Temperature: 45–50 °F
- 1–5 years. Grenache Blanc is sensitive to oxidation so be sure to store it in a cool, dark place.

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, Ext. 13.

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.

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	PRICES EXPIRE 09/30/2020	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
Big Sur Vineyards 2018 BSV White		\$30.00	\$22.50	\$24.00
Montoya 2017 Cabernet Sauvignon		\$17.00	\$12.75	\$13.60
Big Sur Vineyards 2016 Pinot Noir		\$32.00	\$24.00	\$25.60
Montoya 2018 Sauvignon Blanc		\$16.00	\$12.00	\$12.80
JUNE SELECTIONS	PRICES EXPIRE 08/31/2020			
Joyce 2018 GSP		\$30.00	\$22.50	\$24.00
Craftwork 2018 Craftwork Pinot Grigio		\$18.00	\$13.50	\$14.40
Craftwork 2018 Craftwork Wines Zinfandel		\$18.00	\$13.50	\$14.40
Joyce 2019 Joyce Rosé		\$24.00	\$18.00	\$19.20
MAY SELECTIONS	PRICES EXPIRE 07/31/2020			
Ranch 32 2016 Meritage		\$30.00	\$22.50	\$24.00
Muirwood 2018 Chardonnay		\$18.00	\$13.50	\$14.40
Muirwood 2018 Pinot Noir		\$18.00	\$13.50	\$14.40
Ranch 32 2018 Sauvignon Blanc		\$22.00	\$16.50	\$17.60
PRIVATE RESERVE CLUB	PRICES EXPIRE 08/31/2020			
Galante 2017 Petite Sirah		\$50.00	\$37.50	\$40.00
Joullian 2015 Cabernet Sauvignon		\$37.00	\$27.75	\$29.60
Dawn's Dream 2018 Rosé		\$35.00	\$26.25	\$28.00

TO ORDER, CALL TOLL-FREE: 888-646-5446
*PRICES LISTED REFLECT PRICE PER BOTTLE. NO OTHER DISCOUNTS APPLY.

JULY 2020

TASTING MONTEREY

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



STORE HOURS

A Taste of Monterey
Cannery Row
Sun-Mon, Thu 12pm-6pm
Fri-Sat 12pm-7pm*

Food service begins at
12pm daily

July Referrals



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



Follow us on Instagram and Facebook @atasteofmonterey

WELCOME BACK TO A TASTE OF MONTEREY!

Hello fellow wine lovers! We are so happy that we will be able to see your smiling faces when you pick up your Wine Club Selections IN PERSON (we never thought this day would come either). While not everything will go back to the way it was, drinking a glass of Monterey County wine in front of the most beautiful view of the Monterey Bay will always be something we will continue to provide. We are thrilled to be back up and running and to see members and guests as before. However, some things will be a bit different. Please know that the health of our guests and staff is our greatest concern. The Hospitality Industry has gone to great lengths to work with the various governing bodies/agencies so that we can operate safely in these COVID-19 times. Our new protocols are a mix of voluntary and mandated. Below is a good list of the highlights so you can see what we are doing and what we require from our guests.

Steps We Are Taking to ensure social distancing and other safety protocols:

- Asking our employees to stay home if they are sick
- Conducting symptom checks before employees are allowed to enter the workspace
- Requiring all employees to wear face coverings
- Providing staff with necessary Personal Protective Equipment including masks and gloves to ensure safety
- Thoroughly disinfecting all touch points within the space prior to opening daily
- Frequently disinfecting bathrooms and other facilities where guests share space
- Limiting the number of customers in the restaurant, to maintain proper distancing
- Placing tape and markings at least six feet apart for customer line-ups
- Re-organizing the layout of all tables and chairs within dining spaces to better assist guests in adhering to social distancing practices
- Sanitizing all surfaces and touchpoints of tables and chairs before and after each use
- Thoroughly sanitizing payment portals and pens after every use
- Providing contactless payment where possible
- Providing hand sanitizer to guests at the entrance, throughout the facility and at the tables
- Providing single use menus



What We Ask From You:

- Please do not to enter the restaurants if you have any COVID-19 symptoms
- Maintain a minimum six-foot distance between other guests and staff members
- Wear a face covering anytime you are not seated at a table
- Please sneeze or cough into a tissue or cloth
- Do not engage in any unnecessary physical contact

Enjoy your visit

For now, enjoying wine will only be possible at a table in glass, bottle or flight form. Meaning, our tasting bar will remain closed until further notice. This is a perfect time to try our delicious nachos or our famous crab dip if you have yet to do so!

Continued Inside

Monthly Wine Selections

BIG SUR VINEYARDS - 2018 BSV WHITE



Big Sur Vineyards is known for limited production Monterey County wines. Since the beginning, winery owner Lenora Carey has been inspired by the wines produced in the Southern Rhône region of France, as well as the classic Burgundian varietals Chardonnay and Pinot Noir that do so well here on the Central Coast.

The Big Sur White is youthfully fresh with a delicious, vivacious personality showing a delicate floral note, crushed rock and saltiness with a mix of citrus and stone fruits. Lip-smacking tangy with light to medium bodied palate that fills out with a touch of barrel aged richness making for a bright, but smooth white with tangerine, lime blossoms, almond oil, light herbs, melon flesh and hint of butterscotch.

Viognier and Grenache Blanc 13.8% Alcohol Cellar Through 2022

Comments: _____ ◇ Great ◇ Good ◇ So-So

MONTOYA- 2017 Cabernet Sauvignon



Montoya harvests during cool night and early morning hours to preserve the grapes' crispness and aromatics. After harvest, the grapes go through an extended maceration of up to two weeks on the skins during fermentation to gently extract depth of flavor. After a gentle pressing, the wine was aged for 16 months in new and seasoned French Oak barrels. After racking the barrels individually for blending, the wine received a gentle filtering prior to bottling.

Black currant and plum aromas carry through on the palate, with notes of warm baking spices and mocha, fine, elegant tannins and a lingering finish.

100% Cabernet Sauvignon 13.7% Alcohol Cellar Through 2025

Comments: _____ ◇ Great ◇ Good ◇ So-So

BIG SUR VINEYARDS - 2016 Pinot Noir (Club Red)



Big Sur Vineyards is a family wine business that is growing with each vintage. With a firm understanding of the terroir, and with evolving, more sophisticated winemaking goals, they constantly seek the next level. The first vintage was a 2013 bottling of Pinot Noir, Pinot Noir Reserve, Chardonnay, and Big Sur Red. They now bottle the individual Grenache, Syrah and Petite Sirah that go into their blends. They opened a tasting room in Carmel Valley in May 2016. It is an inviting, open space with an air-conditioned interior and a lovely patio with a view of the local mountains.

This ruby red hued wine excites the palate with a riveting array of flavors including black cherry, plum, strawberry, pomegranate fruits along with cinnamon, framboise, zesty herbs, blood orange, adding a sweet floral perfume, lively acidity and a delicate oak note.

100% Pinot Noir 13.8% Alcohol Cellar Through 2024

Comments: _____ ◇ Great ◇ Good ◇ So-So

MONYOYA- 2018 Sauvignon Blanc (Club Blanc)



The grapes were harvested during the cool night and early morning and fermented in 100% stainless steel to preserve the delicate aromatics. The wine was gently filtered and fined prior to bottling. A touch of Pinot Blanc and Muscat Canelli adds floral notes and fruitiness to the finish.

Ripe apricot, citrus and fig aromas and flavors carry through to palate with a refreshing, crisp finish.

85% Sauvignon Blanc, 12% Pinot Blanc, 3% Muscat Cannelli 13.5% Alcohol Cellar Through 2022

Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued

If you have the urge to explore our Wine Country, please know that many Tasting rooms in Monterey County have recently opened and are adhering to the same health and safety protocols as area restaurants. Each tasting room is different. Some have outdoor space they can utilize for seating, while some have separate VIP rooms or more spacious interiors. Tasting experiences will differ from one another too. Some will have preset flights, while others will serve a taste at time. Since this is so new, it would be a good idea to call ahead to find out what type of experience is available for you to enjoy and reserve your socially distant spot. Be patient, flexible and enjoy, and know that Monterey Wine Country is back, and we are so excited to see you again!

Sippin' with the Staff *Jasmine Hernandez*



Jasmine Hernandez is the working heart of A Taste of Monterey. She can be found on the bistro floor managing day to day operations, overseeing staff and scheduling, while simultaneously coordinating and running group events put on by A Taste of Monterey. You will also see her handling member questions and at times getting her hands "dirty" working at the tasting bar. Most of you reading this know who she is, have been greeted by her, and have most likely been assisted by her with some sort of your wine related questions.

Jasmine was born and raised in San Diego. She lived there most of her life, briefly moved to Washington and then found her way to Monterey, where she's now been for the last 16 years. Jasmine has years of experience under her belt starting in the hospitality industry when she was 16 years old as a hostess in a restaurant. She then moved to the hotel side of the industry after turning 20. Working in almost every department including food and beverage, front office, catering, and sales. Jasmine's hotel career brought her to the Monterey Peninsula when she was offered a sales position with a local resort. A

Taste of Monterey was the gift shop at the resort, where she then met Ken Rauh. After meeting, she was brought on as the Director of Event Sales and eventually grew into the General Manager role.

Q: How long have you worked with A Taste?

A: *This November, I will be celebrating 14 years with A Taste of Monterey. As I said in the beginning of my ATOM career, and still rings true today: Best. Job. Ever.*

Q: What is your favorite bottle of red and white wine from the wine wall?

A: *This is like asking a mother who her favorite kid is! I have many favorites, but lately for the red category, I would have to say Traviesto Amaranta SLH Syrah. It has deep dark fruit and peppery notes that I love in a Syrah. For white wine, Carys Pinot Gris is my go-to wine lately - love the white peach on the nose, and tropical fruit notes on the palate.*

Q: What do you find is most unique about what we provide at A Taste of Monterey?

A: *I think everything about us is unique! Where else can you experience an all Monterey County wine tasting or a glass of wine, delicious food and fantastic service with an amazing Ocean View? A Taste of Monterey is a very special place.*

Q: From our bistro menu, what is your most favorite food to pair with a glass of wine?

A: *Favorite bistro item to pair with wine is our Cubano Panini with the Carys Pinot Gris. Try it, you'll love it.*

Q: Describe the hints and notes you like to find in wine.

A: *I like lighter-bodied, crisp white wines with flavors and aromas of stone fruit, or tropical fruit. For reds, I love full-bodied, silky reds with dark fruit characteristics and all around deliciousness.*

Q: Describe your perfect Monterey day.

A: *My perfect Monterey day would be an all day affair with friends. Meeting for a late breakfast/early lunch, then wine tasting in Carmel Valley or Carmel-by-the-Sea (or anywhere in Monterey County, really) and then finishing up with dinner. Taking in the local flavors of our region is a real treat!*

Cook Out Corner



BBQ WINE SUGGESTIONS AT A GLANCE

Here are some wine pairings for classic barbecue dishes. For ease of use, we've overlooked the uses of marinades and sauces

- Steak
Malbec, Syrah
- Burgers
Zinfandel, Grenache blends, Cabernet Sauvignon
- Sausages
Tempranillo, Gamay, Pinot Noir
- BBQ chicken
Warmer climate Chardonnay
- Pork chops
Barbera, Riesling, dry rosé
- Salmon
Rosé Champagne, Pinot Gris, Chilled Pinot Noir
- Sardines
Albariño
- Veggie Skewers – Chenin Blanc, dry Rosé, fuller bodied Rosé