

Let's *Wine*
About it



PETIT VERDOT

Petit Verdot is a full-bodied red wine that originates in southwestern France (in Bordeaux). It is highly desired as a blending grape in red Bordeaux blends because of its plentiful color, tannin and floral aromas of violet. Because Petit Verdot is such a bold wine, it is commonly added in less than 10% of most wine blends. The wine is also rarely produced as a single-varietal wine, however there are several producers making phenomenal Petit Verdot wines in regions within Australia, Chile, Spain, California and Washington State.

Petit Verdot translates close to "little green one" and this is most likely because this grape is a late-ripening, warm climate variety. In Bordeaux, it meant that the grapes were often not quite ready (e.g. a little green) when they had to be picked for harvest. Because of this, Petit Verdot was only used in blends in small amounts (usually only 1-2% of the Bordeaux Blend) to add tannin structure, color and herbaceous notes of violet and sage. When planted in Spain, Australia, California and other warm climate zones, the variety has since shown its true potential. And thus, you're likely to find awesome examples coming from outside of Petit Verdot's original homeland.

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 09/31/2021	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
Cru 2019 Montage Pinot Noir		\$25.00	\$18.75	\$20.00
Reflection Ridge 2020 Sauvignon Blanc		\$15.00	\$11.25	\$12.00
Ranch 32 2018 Meritage		\$30.00	\$22.50	\$24.00
Cru 2017 Arroyo Seco Chardonnay		\$25.00	\$18.75	\$20.00
JUNE SELECTIONS	PRICES EXPIRE 08/31/2021			
Meniketti Wines 2018 Black Tiger Syrah		\$42.00	\$31.50	\$33.60
Carys 2020 Pinot Gris		\$18.00	\$13.50	\$14.40
Muirwood 2019 Merlot		\$18.00	\$13.50	\$14.40
Meniketti Wines 2018 Shine On Sauvignon Blanc		\$22.00	\$16.50	\$17.60
MAY SELECTIONS	PRICES EXPIRE 07/31/2021			
Long Valley Ranch 2018 Cabernet Sauvignon		\$20.00	\$15.00	\$16.00
Silvestri 2019 Rosé		\$27.00	\$20.25	\$21.60
De Tierra 2017 Puzzler		\$39.00	\$29.25	\$31.20
Long Valley Ranch 2019 Chardonnay		\$18.00	\$13.50	\$14.40
PRIVATE RESERVE CLUB	PRICES EXPIRE 08/31/2021			
Folktale Winery and Vineyards NV Sparkling Rosé		\$42.00	\$31.50	\$33.60
Mansfield-Dunne 2017 Santa Lucia Highlands Pinot Noir		\$38.00	\$28.50	\$30.40
Folktale Winery and Vineyards 2018 Le Mistral Joseph's Blend		\$50.00	\$37.50	\$40.00

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

TASTING MONTEREY

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



Missing our view?

Check out our live webcam while you sip on some Monterey Wine.

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

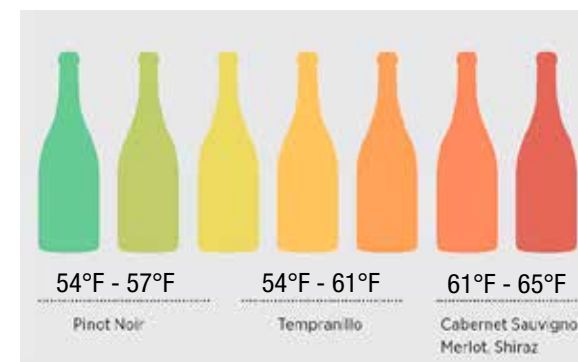
To CHILL OR NOT TO CHILL: *Red Wine* EDITION



As we are now in the heat of the summer, red wine lovers may find themselves with a dilemma. Is it possible to enjoy a beverage that is often served at room temperature in the middle of July? Luckily for you, wine is made to satisfy you at all times of the year--even for those who turn their noses at a crisp Chardonnay or other white wine varietal.

If you are someone who does not keep your house significantly cool during the warm summer days, the wines sitting on your kitchen counter might already be too warm to enjoy properly. Wine served above 65 degrees will have an impact on the overall structure of the wine such as acid, alcohol, and flavors. It will soften the structure of the wine, and the alcohol becomes significantly more noticeable. If the same red wine were to be served below 55 degrees, the wine would have a completely opposite effect on your palate. You would not be able to perceive the alcohol as much. The aromas and flavors of the wine would appear more subdued, the wine would feel tighter, and the tannins would appear much more astringent in your mouth.

According to the graph on right, most red wines should be enjoyed at 55-65 degrees fahrenheit, light bodied wines lower, full bodied wines in the "goldilocks" zone and fortified wines at a higher range. There are many ways to cool your favorite Monterey County Pinot Noir. An ice bath with added salt, a cold wine sleeve, a tote, or even reusable ice cubes. Ice cubes, for true wine lovers, are not recommended. When the ice melts you will inevitably lose a lot of the notes due to unwanted water affecting your wine. In a pinch, you can toss in some frozen grapes.



The best red varieties to drink chilled are Pinot Noir, Gamay, Cabernet Franc, and Zinfandel. All varieties packed with delicious dark fruits. Even in cool summer areas such as Monterey, serving "room temperature" reds are most likely too warm. In addition, keeping reds below the average room temperature will keep your red wines for a longer time.

Regardless, wine is a very personal experience, and you can truly do whatever makes you a happy wine drinker. This month most of you will receive a Pinot Noir from Cru. This is a new wine and is a perfect candidate for chilling. It is a very light and bright Pinot with great red fruit characteristics. Try it with burgers or anything off the grill. Try for yourself. Do some chillin and see if you can in fact enjoy your favorite reds in the Summer!

Monthly Wine Selections

CRU - 2019 MONTAGE PINOT NOIR



Cru's winemaker handpicks prestigious, cool climate vineyards from throughout Monterey for this wine, creating a true "Montage" that showcases a variety of Monterey vineyards and their rich fruit flavors. The 2019 Vineyard Montage Pinot Noir opens with enticing notes of black cherry, rose petals and dark chocolate. Flavors of juicy blackberry and raspberry are layered with notes of chocolate and tea leaves that lead into the long, soft finish.

The earthiness in this Pinot Noir pairs beautifully with mushroom flavors. Try it with creamy garlic mushroom pasta or white sauce pizza topped with mushrooms and caramelized onions.

100% Pinot Noir 13.8% Alcohol Cellar Through 2025

Comments: _____ ◇ Great ◇ Good ◇ So-So

REFLECTION RIDGE - 2020 Sauvignon Blanc



Wine is a reflection of the land, the climate and the care taken. Reflection Ridge is dedicated to sustainable farming and winemaking methods and believe these practices, along with the stellar quality of Monterey County, allow this Sauvignon Blanc to mirror their passion.

Their wines are crafted from fruit grown on sustainably farmed estate vineyards in Monterey County, California, where the maritime influence from the Monterey Bay causes cool days and temperate nights. With a marine layer that often lasts until mid-morning and consistently windy afternoons, the Central Coast's long growing season allows the grapes to ripen slowly and achieve intense fruit flavors.

Aromatics of melon and passion fruit lead into ripe apple flavors, well balanced with a refreshing, crisp acidity. Pairs with sushi, grilled vegetables and shellfish.

100% Sauvignon Blanc 13.5% Alcohol Cellar Through 2024

Comments: _____ ◇ Great ◇ Good ◇ So-So

RANCH 32 - 2018 Meritage (Club Red)



On the west side of the Salinas Valley, directly in the path of Monterey's relentless afternoon winds, sits Ranch 32. This is the place where they first planted vines back in 1972. Ranch 32 is about highlighting the natural characteristics of the terroir and conveying the taste of the place. Each vintage, they produce small lots of wine from these sustainably farmed estate vineyards that represent the best of the appellation. Harnessing the breezes that blow through the Salinas Valley daily, the entire winery operation is 100% powered by wind. Their estate vineyards are certified by the California Sustainable Winegrowing Alliance.

This deep, dark wine delivers opulent aromas of blackberries, plums, black cherries, cassis, violets and vanilla. The palate is ripe and powerful with notes of fresh fruit, earth and new oak. The tannins are solid, but seamless. This Bordeaux blend is the perfect accompaniment to grilled meats or hearty stews

40% Petit Verdot, 40% Cabernet Sauvignon, 13% Merlot, 7% Malbec 13.5% Alcohol Cellar Through 2022

Comments: _____ ◇ Great ◇ Good ◇ So-So

CRU - 2017 Arroyo Seco Chardonnay (Club Blanc)



The 2017 Arroyo Seco Chardonnay was sourced from the marine influenced Marks vineyard in the windswept Arroyo Seco AVA. Arroyo Seco is defined by the Arroyo Seco waterway which has created a diverse geography over the millenniums. One of the smallest AVAs in California, Arroyo Seco's combination of unique soils, cool fog and wind from the nearby Pacific Ocean produce elegant, fruit-forward Chardonnay.

The Arroyo Seco Chardonnay is a true testament to the vineyards of Arroyo Seco that contribute fresh fruit notes of peach and pear. The winemaking team takes those notes and crafts a lovely balance of fruit flavors and the creamy, spice notes from aging in French Oak barrels. The wine opens with stone fruit and soft melon with a slight note of white citrus. On the mouth the delicate fruit notes are enhanced with green apple and a hint of butter before leading into the long, creamy finish.

100% Chardonnay 14.5% Alcohol Cellar Through 2023

Comments: _____ ◇ Great ◇ Good ◇ So-So



MEET OUR MEMBERS: Don and Clarisse Pedroni

Don and Clarisse currently reside in Prunedale, CA, in Monterey County. Both are California natives, Don from Santa Rosa, CA and Clarisse originally from Salinas CA. The two discovered A Taste of Monterey in Salinas in the early 2000's after moving back to the area from San Jose. The two eventually found A Taste of Monterey's second location while exploring Cannery Row one day, and were even more impressed than before, officially joining the wine club in 2003. The couple has a deep connection to the wine bar as their two children would eventually began to work for A Taste of Monterey. Their daughter-in-law being a friendly face in the retail area, and their son pouring local wines behind the ocean view bar. "Whenever we would go into Monterey, we would go have some wine. We wouldn't just pick up our wine, we would stay and taste. It was just a neat way to get to know the wines in the area," explains Clarisse. "We also enjoy having a glass of wine, meeting people as you are sitting watching the sea otters and kayakers."



Enjoying some Monterey County Rose in their yard in Prunedale.



Clarisse and Don at her retirement party at A Taste of Monterey in June of 2009

From attending Friday music nights to blending parties to even having Clarisse's retirement party at A Taste of Monterey, the two have shared many fond memories as wine club members. "We have watched the bistro grow up too. When we got there it was mostly a gift shop, a few tables by the windows, and of course the bar in the corner. No food. Then it was food from the Fish Hopper on certain nights. As time went on, the retail was reduced and they added more seating little by little, then came more food, beer, and now here we are today," says Don. Throughout the pandemic, the couple even joined in on a few virtual tastings.

The couple enjoys all wines, as Clarisse says, "there are very few wines that Don doesn't like," while she, on the other hand, has an ever changing palate and will favor different wines depending on the day. "When we were growing up in college in the 70s, it was Lancer's. So, we have come a long way from that," says Don.

The couple enjoys their wine before and after dinner, outside when the weather is nice, and down by the beach watching the waves. Don and Clarisse have been loyal members and have truly experienced all of what the wine club has to offer, all while recommending the tasting room to anyone in the area. When asked what has kept them a part of the club for so long, Don answers short and sweet, "the people and the view." The two are a part of Club Quattro, and cellar some of the wine in their very own wine room that was built by Don and their son.

MEMBER PICK PACK *Don & Clarisse*



Don and Clarisse Pedroni has picked some truly excellent wines for you to enjoy in his wine club member designed pack. Enjoy these three ultra-premium wines selected from our very own veteran Monterey Wine Club members.

Retail: \$87 • Sale: \$69
 Monterey Wine Club: **\$58^{.65}** • Club Quattro & Celler: **\$55^{.20}**
 Order: 831-646-5446 ext 10 • www.tastemonterey.com

2018 Cambiata Pinot Noir, 2018 Bernardus Monterey County Chardonnay, 2018 Joullian Sauvignon Blanc

Cheese Corner



SUMMER PAIRING PARTY

There's nothing better than a party on a warm summer night. Unless it's a wine and cheese party on a warm summer night.

Pairing wine and cheese can be a little tricky, but we've got you covered. We've put together some "no fail" pairings for your party so you can focus on entertaining your guests.

The first (and most important) tip is you should choose what you like. Don't worry about what others tell you you should do.

Young, soft cheeses pair well with light-bodied reds and fruity, crisp whites. Ricotta, Brie, Feta, and Mozzarella are some great soft cheeses.

Medium-aged cheeses pair well with medium-bodied whites and balanced fruity reds. Havarti, Gruyere, Jarlsberg, Manchego, and Monterey Jack are some great medium-aged cheeses.

Hard cheeses pair well with full-bodied reds and full-bodied whites like an Oaked Chardonnay. Some great hard cheeses are Aged Cheddar, Gouda, Asiago, and Parmigiano Reggiano.

What You'll Need:

Here's a list of some of the things you're sure to need for your summer wine and cheese party:

1. Monterey Wine!
2. Wine glasses
3. Cheese
4. Serving platters
5. Napkins
6. Toothpicks
7. Plates
8. Tables
9. Candles for decoration.