

Let's *Wine*
About it



RIESLING

Pronunciation: "Reese-ling"

Taste: Citrus (kefir lime, lemon juice) and stone-fruit (white peach, nectarine) always feature prominently, although there are also usually floral and sweet herbal elements as well.

Style: Floral and fruit-driven aromatic white that comes in variable sweetness. Some producers choose not to ferment all the grape sugar and therefore make the wine in an "off-dry" style.

Description: Always very high in acid, when made as a table wine Rieslings can be harmoniously sweet (sweet and sour) or dry (very acidic). The wine is polarizing because some people find dry styles too acidic and sweet styles too cloying, but sweetness is always a wine making decision and not inherent to the grape.

Food Pairing: chicken, pork, duck, turkey, cured meat, Indian, Thai, Vietnamese, Moroccan, German, washed-rind cheeses and fondue

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.

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JULY SELECTIONS	PRICES EXPIRE 09/30/2022	REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
Pareto's 2018 80/20 Cabernet Sauvignon		\$17.00	\$12.75	\$13.60
Silvestri 2020 Pinot Noir Rosé		\$27.00	\$20.25	\$21.60
Silvestri 2018 Pinot Noir		\$36.00	\$27.00	\$28.80
Equoia 2020 Equoia Chardonnay		\$20.00	\$15.00	\$16.00
JUNE SELECTIONS	PRICES EXPIRE 08/31/2022			
Craftwork 2019 Pinot Noir		\$20.00	\$15.00	\$16.00
Wrath 2020 EX Unoaked Chardonnay		\$19.00	\$14.25	\$15.20
Wrath 2019 EX Syrah		\$25.00	\$18.75	\$20.00
Craftwork 2021 Sauvignon Blanc		\$18.00	\$13.50	\$14.40
MAY SELECTIONS	PRICES EXPIRE 07/31/2022			
District 7 2019 Cabernet Sauvignon		\$20.00	\$15.00	\$16.00
Carys 2020 Sauvignon Blanc		\$20.00	\$15.00	\$16.00
Joullian 2017 Zinfandel		\$35.00	\$26.25	\$28.00
District 7 2020 Chardonnay		\$18.00	\$13.50	\$14.40
PRIVATE RESERVE CLUB	PRICES EXPIRE 08/31/2022			
Meniketti 2017 Pinot Noir		\$48.00	\$36.00	\$38.40
Scott 2019 Chardonnay		\$36.00	\$27.00	\$28.80
Comanche 2019 Petite Sirah		\$38.00	\$28.50	\$30.40

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.

**Bitterness, Mouthfeel, and Aging:
EXPLAINING TANNINS**

As a wine-lover, we're sure you recognize the term "tannins." You may not know how to exactly explain them, but you know they have something to do with wine. You may believe that tannin's presence in wine is based on its contact with oak barrels during the aging process or perhaps you've heard that tannins are only present in red wine. Maybe you've even been told that tannins are to blame for bizarre headaches and noticeable blushes some people experience after having not consumed much vin rouge.



In truth, there's quite a bit more to it. For example, there are some tannins, even if in very limited amounts, in any wine, aged in oak or not, red or white. Let's delve a little deeper into this compounding subject.

Tannins are specific type of chemical substances that are astringent plant compounds that bind other organic compounds including amino acids, alkaloids, and proteins. Okay, so if you didn't pay attention in Advanced Biology class, don't worry... a lot of us didn't. Just think of tannins as a natural substance that brings together other important components of a plant's structure.

Tannin compounds are represented in varying forms in many species of plants, some plants having more than others. The roles that are believed to be most essential for tannins are to form a sort of protection for plants and to also regulate growth.

So you know that really astringent, bitter-tasting, mouth-drying red wine you opened some time back that made your mouth cave in like a cartoon character? This was very likely due to the grapes for that wine having been picked while under-ripened. Why would a winemaker do that to you? Well, because tannins smooth out in wines over time, which is one of the reasons some wines are recommended for aging.



Let's think of fruit more generally for a moment. Surely you've taken a bite of a fruit and had a similar puckering of mouth experience. Sure you have; we all have. In fact, we probably do it more often than we realize. Because the thing is, just as with that young wine, it doesn't necessarily mean the pomegranate or strawberries or raspberries are altogether bad tasting -they are just likely not as good as they could be. Most of the time, we'll drink the wine or eat the berries anyway.

Other foods that have high amounts of tannins? Nuts, chocolate, beans, and numerous herbs & spices contain a lot. And for the beer drinker, did you know tannins are also in hops and malt?

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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Continued Inside

Monthly Wine Selections

PARETO'S - 2018 80/20 Cabernet Sauvignon



The Pareto Principle, also called the 80/20 rule, states that 80% of the results come from 20% of the effort. This is true in the world of wine, where 80% of wine is consumed by 20% of the people. With Pareto's Estate, they raise their glasses to those of you that take up the slack of others. Cheers to the 20%!

Cabernet Sauvignon from the southern Monterey region, just north of Paso Robles, benefits from long, warm days and cool nights as well as modest rainfall. The result is big, bright, fruit-driven wine with rich tannins and a long finish.

Concentrated blackberry and black raspberry flavors are framed by well-integrated tannins. Pair with beef, grilled lamb, short ribs.

100% Cabernet Sauvignon

13.5% Alcohol

Cellar Through 2026

Comments: _____ ◇ Great ◇ Good ◇ So-So

SILVESTRI - 2020 Pinot Noir Rosé



Silvestri Vineyards is located approximately 15 miles from the Pacific Ocean up Carmel Valley. This location is the key element in the terroir of this unique site. During the growing season the cool marine influence on one side and the much warmer inland mountains on the other side subject this spot to daily afternoon winds bringing dramatic temperature drops even on the sunniest days. The tight constriction of the valley at this point creates even greater wind velocities here. The vineyards are on benchlands and hillsides several hundred feet above the valley floor further exposing them to the marine onshore flow. Only cooler climate varieties can be expected to ripen here.

Silvestri's winemaking practices involve hands-on techniques such as French oak barrel fermentation for the Chardonnay and small open topped fermentors for the red varieties. The goal is to use traditional methods to allow the expression of the terroir while taking advantage of modern knowledge about wine fermentation and aging. Layers of wild strawberry and rose petals. Notes of citrus and berry with bright acidity in the finish.

100% Pinot Noir

13.1% Alcohol

Cellar Through 2023

Comments: _____ ◇ Great ◇ Good ◇ So-So

SILVESTRI - 2018 Pinot Noir (Club Red)



After picking, Silvestri's Pinot Noir is de-stemmed and whole berries are put into ¾ ton fermenters where they cold soak for 24 hours before adding yeast. Whole berry fermentation maximizes the extraction of flavor and color. After another 24 hours they "punch down" 3 times a day for 10-14 days. After primary fermentation (sugar to alcohol) the juice is racked to one third to one half new French oak barrels. Malo-lactic fermentation takes about a month and then will remain in barrel for about 8-12 months until bottling.

Consistency of flavor and quality are here in this Pinot Noir. A rich cherry aroma emerges from the glass which is followed by bits of vanilla and baking spice. It's medium-full body fills the mouth until the perfect amount of acidity makes the lingering finish complete. Pour that glass and savor with or without food. Perhaps with a charcuterie platter or lamb shank as a suggestion.

100% Pinot Noir

14.1% Alcohol

Cellar Through 2026

Comments: _____ ◇ Great ◇ Good ◇ So-So

ÈQUOIA - 2020 Chardonnay (Club Blanc)



Èquoia wines are crafted from their sustainably farmed estate vineyards located in Monterey, California. This magical place is hailed as one of the best places on earth to grow wine grapes. It is just the right distance from the Pacific Ocean to balance warm, sundrenched days for ripeness and complexity, with the cooling effects of wind, fog and cold nights for bright, fresh acidity. Complex geology, soils and climates create the most interesting wines. Monterey possesses the most diverse wine growing climate in all of California, with four of the five heat summation regions. This elegant Chardonnay comes from their estate vineyards in Region I, the cool northern reaches of Monterey County.

Vibrant and graceful, Èquoia Chardonnay opens with tropical and citrus aromas, followed by an elegant palate layered with balanced flavors of pear, stone fruit, apple and subtle hints of toasty oak. Pair with roast chicken, pasta salad, seared tuna or parmesan risotto. From sustainably farmed estate vineyards.

100% Chardonnay

13.5% Alcohol

Cellar Through 2024

Comments: _____ ◇ Great ◇ Good ◇ So-So

Cover Article Continued



And, of course, tannins are prominent in grapes. Tannins are present in their skin, stems, and seeds. This is true for all wine grapes; however, the amount of tannins does vary significantly by varietal and by winemaking techniques.

First: Varietal. Red wine varieties are indeed the most tannic, with Cabernet Sauvignon, Tannat, Syrah, and Nebbiolo representing the four leaders of the pack. Characteristics of a growing region play a role here

as well and impact how intense tannins will eventually be in varieties. For example, our own Monterey County's extraordinary long growing season leads to softer tannins exhibited in wines, especially in Bordeaux varieties such as Cabernet Sauvignon and Merlot.

Second: Winemaking. Having earlier stated that tannins are present in grape skins, it should come as no surprise that red wines are naturally more tannic than white wines as the juice in white wine does not have contact with grape skins during fermentation. A winemaker may further choose to intensify the tannic content of a wine by fermenting a red wine with groundup stems and seeds. Why would they do this? Perhaps there's a poor weather year and the fruit does not develop as fully as had been hoped - one possible explanation.

But...tannins don't end there in winemaking. Tannin compounds are present in trees as well, and exposure to oak during a wine's aging is an additional way to introduce tannins. They may also be added with a synthetically-produced tannin powder.

So why is it desirable for a winemaker to promote or even introduce tannins? After all, they are not something that can really be smelled or tasted...but they can most certainly be noticed and appreciated. Tannin levels can influence a wine's color and will have a direct impact on the "mouthfeel" and texture of a wine. Furthermore, the gradual breakdown of tannins will have huge implications on how wine ages, directly impacting how wines taste when uncorked.

Yes, tannins can sometimes be harsh to the senses, especially for those new to red wines. But if you think about it - Cabernet Sauvignon, Syrah, Tannat, Nebbiolo...these and others like them are all varieties that beg to be paired with hearty food. Match them with equally rich dishes and you won't notice the tannins as much as they will be balanced with the food.

And lastly, let's get to that theory that tannins are to blame for headaches and allergic reactions to red wine. The short answer is that, yes, it's possible that tannins are to blame. However, it is not known for sure and there are most likely a few other factors involved.

So while many of us know someone who flushes quickly or gets intense headaches after seemingly small doses of red wines (or even gets serious migraine headaches not long after or the next day), let's not bad-talk tannins. They play a very important role with something we adore. Besides, these friends don't necessarily need to stick with white wines that are clearly lower in tannin levels. Try them out on less-tannic red wines such as Pinot Noir, Sangiovese, Gamay, Tempranillo, Barbera, or Dolcetto. Once again we are reminded of the wonderful diversity that wine offers!

Bryce Ternet - contributing editor and is the author of three books. See <http://www.mbryceternet.com/> for more.

Entertain
with Wine



WINE PAIRING MISTAKES

Cabernet Sauvignon and Fish

At the end of the day, we tend to order the type of wine we enjoy drinking, regardless of what the meal might be. It's often possible to get away with these biases, but not in the case of Cabernet Sauvignon and fish.

You may feel like reaching for a bold red before the meal comes out, but if you've ordered fish, the food will be completely overwhelmed and destroyed by the tannic bitterness of your wine. Certain lighter reds like Pinot Noir can sometimes pair with seafood dishes, but in general, keep the Cab for later in the meal and stick with a refreshing Pinot Gris instead.

High-Alcohol Wine & Spicy Food

Spicy food is notoriously difficult to pair with wine, and experts are continuously searching for combinations that work well together.

No matter how spicy the food in front of you happens to be, it's essential to remember that high-alcohol wines will do nothing to tame the plate in front of you. The combination of excessive spice and robust alcohol qualities will only confuse your tongue even more, which is why it's more effective to choose a crisp, low-alcohol white that has been properly chilled and can help stave off the spice of your food.

Your results may vary, but lots of alcohol and lots of spice generally doesn't end well.