

# Tasting Monterey

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

## COMING EVENTS

**Friday, August 31, 2012**  
**Last Fridays Wine Bar**

A Taste of Monterey  
Cannery Row  
6:00pm-9:00pm\*  
Join us on the last Friday of every month from 6pm to 9pm. A Taste of Monterey, Cannery Row is keeping its doors open later and offering special wine by the glass prices. Start your weekend off with a relaxing view and a glass of Monterey's finest.

**Friday, Sept 29, 2012**  
**Pinotfest Monterey**

Monterey Beach Party  
Del Monte Beach House  
6:00pm-10:00pm  
With a new exciting venue, fun theme and the opportunity to taste world-class Pinot Noirs (white and rose' will be available as well), this will prove to be a spectacular event. Come enjoy a classic California style beach party on the beautiful Del Monte Beach, in Monterey, complete with great wine, food and entertainment!

### Extended Hours

A Taste of Monterey  
Cannery Row  
11:00am-7:00pm\*\*  
Our tasting room is now open 1 hour later on Thursday, Friday and Saturday.

\* No new tastings after 5:45pm  
\*\* No new tasting after 6:00pm

## AUGUST REFERRALS



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



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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.



the amount of tannins does vary significantly by varietal and by winemaking techniques.

First: Varietal. Red wine varietals 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 varietals. For example, our own Monterey County's extraordinary long growing season leads to softer tannins exhibited in wines, especially in Bordeaux varietals 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 ground-up 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.

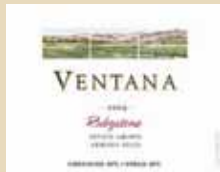
But...tannins don't end there in winemaking. Tannin compounds are present in trees as well, and exposure to oak during a wine's aging is an additional way to introduce tannins. They may also be added with a synthetically-produced tannin powder.

So why is it desirable for a winemaker to promote or even introduce tannins? After all, they are not some- *Continued Inside*



# MONTHLY WINE SELECTIONS

## VENTANA VINEYARDS - 2009 Rubystone



Ventana's 2009 Rubystone is a blend of 60% Grenache Noir and 40% Syrah. The beautiful deep ruby color of this robust, Rhone-Style blend grown in our rocky soil gave rise to the name "Rubystone". Liquid silk caresses the palate with intense flavors of black cherry and candy apple. It is full bodied and full flavored with a lovely lingering finish. This Ventana gem will complement many of your favorite dishes.

Arroyo Seco AVA located in Monterey County California is the coolest growing region during the growing season. The Grenache vines were planted in the vineyard in 2000 and the Syrah vines were planted in 1978. All vines use the Vertical Shoot Positioning System originally pioneered in the Ventana Vineyard. This pruning and tying system allows optimum air circulation and sunlight for fully ripe fruit. The clusters were de-stemmed and the must coldsoaked for 4 days then inoculated with yeast for a 14 day fermentation. The must was pumped-over 2 times a day. Upon completion the wine was pressed into French Oak for barrel aging.

60% Grenache, 40% Syrah

14.4 Alcohol

Cellar Through 2015

Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

## PARAISO VINEYARDS - 2010 Chardonnay



The 2010 Chardonnay represents their third vintage of Chardonnay made exclusively of Dijon clones. Planted in 2002 on Paraiso's estate vineyard in the Santa Lucia Highlands, these vines are maturing just as they had hoped, giving exemplary Chardonnay winegrapes.

A full 85% of this wine went through malolactic fermentation, providing a rich, creamy mouthfeel. This portion was fermented in 20% new and 80% one-to-three year-old French oak barrels. The other 15% of the wine was fermented in stainless steel, bringing a crisp element to lighten the structure a bit.

The finished wine has aromas of orange blossom and lemon peel, with complementary flavors of pear, pineapple and gala apple. It has a firm texture and the acid structure balances nicely, making this a great food wine.

100% Chardonnay

14.1% Alcohol

Cellar Through 2014

Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

## PIERCE RANCH VINEYARDS - 2007 Tourbillon (Club Red)



Originating in their vineyards in the San Antonio Valley appellation at the southern tip of Monterey County, Pierce Ranch Tourbillon is a Rhone-style blend of 43% Grenache, 37% Syrah, and 20% Petite Sirah. Estate grown in their Home Ranch vineyard in a mix of calcareous rock and shale-rich loam, the 2007 vintage is a medium-bodied wine with moderate tannins and a savory, frank character reflective of the upland valley terroir. Handcrafted on a limited scale, it was fermented in small lots and aged in French oak for 18 months. Notes of plum and ripe raspberry combine with traces of lavender and sage.

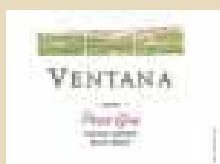
43% Grenache, 37% Syrah, 20% Petite Sirah

14.7% Alcohol

Cellar Through 2014

Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

## VENTANA VINEYARDS - 2010 Pinot Gris (Club Blanc)



Grapes from Monterey County benefit from a long "hang-time", sometimes as much as an extra two weeks on the vine. The extra time allows an intense concentration of the sugars in to the berries. After gentle pressing, the juice settles for 36-48 hours. Next step was to rack into tanks where they ferment cool. Fermentation lasts 6 weeks for optimum fresh flavors.

This fresh and lively Pinot Gris was 100% fermented in Stainless Steel, slowly, over a period of six weeks. The extracted flavors of Asian pear and light Orange linger with a slight sweetness. The acid balance complements the structure and enhances the mid-palate with a delicate focus of honeydew melon. Pinot Gris is a perfect match for lighter fish such as Rainbow Trout or Dover Sole.

100% Pinot Gris

13.5% Alcohol

Cellar Through 2013

Comments: \_\_\_\_\_ ◇ Great ◇ Good ◇ So-So

Cover Article Continued

thing 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 varietals 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.mbryceter.net.com/> for more.



VISITING Varietals



GEWÜRZTRAMINER

**Pronunciation:** ga-VERTZ-trah-mee-ner

**Definition:** A white grape grown predominantly in France, Germany, the U.S., Australia and New Zealand, where the climate leans to the cooler side and the flavors have an opportunity to concentrate.

**Flavor Profile:** Gewürztraminer can be made in dry or sweet varieties and are generally best if enjoyed sooner rather than later post-bottling. Flavors qualities include: honey, pumpkin spice, cinnamon, apricot, pear, and rose.

**Food Pairing:** These wines tend to pair well with Asian dishes or zesty-flavored fare like BBQ or chicken wings. The flavor and aromas often include rose, pear, citrus, spice and mineral.

RECIPE

Marinated Grilled Shrimp

ADD A SPICY KICK TO YOUR SHRIMP WITH A LITTLE HOT PEPPERSAUCE.

Ingredients

- 1 cup Olive Oil
- 1/4 cup Fresh Parsley, chopped
- 1 whole Lemon, juiced
- 2 tablespoons Hot Pepper Sauce
- 3 cloves Garlic, minced
- 1 tablespoon Tomato Paste
- 2 teaspoons Dried Oregano
- 1 teaspoon Salt
- 1 teaspoon Ground Black Pepper
- 2 pounds Large (U15) Shrimp, peeled and deveined with tails attached
- Skewers



Directions

In a mixing bowl, mix together olive oil, parsley, lemon juice, hot sauce, garlic, tomato paste, oregano, salt, and black pepper. Reserve a small amount for basting later. Pour remaining marinade into a large resealable plastic bag with shrimp. Seal, and marinate in the refrigerator for 2 hours.

Preheat grill for medium-low heat. Thread shrimp onto skewers, piercing once near the tail and once near the head. Save excess marinade for basting.

Lightly oil grill grate. Cook shrimp for 2-3 minutes per side, or until opaque, basting frequently with reserved marinade.

Tip: Marinades are a great way to infuse flavor while tenderizing meats, poultry and fish. Start marinating your meat and poultry a day in advance, but wait on your fish until just a few hours before cooking otherwise you'll end up with ceviche or sometimes dry rubbery fish.



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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.

**PLEASE SEND QUESTIONS OR COMMENTS TO:**

A Taste of Monterey  
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700 Cannery Row, Ste. KK  
Monterey, CA 93940  
(831) 646-5446  
club@tastemonterey.com

**CLUB SAVINGS**

Remember, as a Club Member, you receive a 15% discount on all purchases (20% for Quattro and Cellar members) and a weekly complimentary tasting.

**NEWSLETTER STAFF**

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Robyn Rauh - Executive Editor  
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	Paraiso Vineyards 2010 Chardonnay	\$18.00	\$13.50	\$14.40
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