

# Tasting Monterey

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

## COMING EVENTS

**Friday, August 30, 2013**  
**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.

## Extended Hours



A Taste of Monterey  
 Cannery Row  
 Sun-Wed 11am-7pm  
 Thu-Sat 11am-8pm  
 No new tastings 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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## WINE & PIZZA - *Think Holistically!*



About a year ago, we presented an article on pairing wine with burgers. In that article we conveyed how there's no shame in trying to match some of your favorite nice wines, Monterey County wines, of course, with your burger of choice. And now, we'd like to offer another guilty pleasure combo. That other indulgence - pizza! After all, who doesn't like pizza every once in a while? And, as one infamous wedding crasher said; "It's like pizza, baby. It's good no matter what!"

As with any wine and food pairing selection, start with the basic flavor profiles of the food. Obviously with pizza there's a wide variety to consider when one thinks of toppings such as anchovies, ground sausage, artichoke

hearts...but let's begin with the basics. Crust, sauce, and cheese.

Crust really makes little difference, so we'll move on to sauce. And, let's get the rare white pizza sauce out of the way. We're just going to go out on a limb and say, in these cases, go with Chardonnay. This is the best opportunity you'll ever encounter to have a Chardonnay paired well with pizza.

Now, let's move on to the much more popular tomato-based sauce. Tomatoes are naturally acidic, so matching acidic with acidic is a good start. What are acidic wines? In the red department, you'll probably be amazed to hear that a general characteristic of red Italian varietals is that they tend to be high in acidity. Bizarre that Italian reds are a natural match for pizza, isn't it?

There are also a couple other Italian varietal characteristics that increase their match-ability with pizza (and tomato-based pasta). In addition to generally being high in acidity, Italian reds are not traditionally over-oaked, and many tend to have softer more moderate tannins than a lot of other red varietals.

Italian grape varietals have been grown in California since the Gold Rush days, so you don't need to run out and pick up a bottle of Chianti the next time you order a pizza. Red Italian varietals grown in California include Barbera, Nebbiolo, Dolcetto, Montepulciano, Refosco, and Primitivo, among others. And, of course, we can't forget the most important red Italian grape varietal of them all, which is the primary grape of Chianti wines - Sangiovese! Lucky for us, Sangiovese is the most widely planted varietal in Monterey County of this Italian list.

But, let's consider some other factors, as most people like some form of topping on their pizza. And, by opening up this new category, we'll present other varietal options. This ranges from Zinfandel (the less bold style of it is considered a natural match for many pizzas) to Riesling (yup, we just said that).

We'll begin with the broad category of meat toppings. Here think of the toppings and what flavors will be most prominent. Sure, the tomato sauce and cheese will be there, but will you taste these very much over pepperoni or spicy sausage? A nice spicy Syrah could be nice. Or, try a Cabernet Sauvignon if you have multiple flavors of meat on your pizza pie.



*Continued Inside*

# MONTHLY WINE SELECTIONS

## PARAISO VINEYARDS - 2010 *Pinot Noir*



The 2010 estate Pinot Noir is a fine example of clonal diversity coming together in one wine. It is a blend of four different clones Paraiso Vineyards grows on their estate vineyard. The Martini brings a feminine elegance and delicacy, and 115 and 667 offer masculine structure and intensity, while the 777 adds a soft perfumed, strawberry component. About 70% of the fruit for this wine was fermented in small five-ton open-top fermenters, with the balance in ten-ton tanks. All received a four-day cold soak, then separate lots were inoculated with three unique yeast strains; RC212, GRE, and BGY. They increased the new barrel contact from 30% to 40% for this vintage, adding just enough wood character.

This wine is youthful and approachable, with soft acidity and a juicy mid-palate with seamless transition. The focus is decidedly Burgundian, with flavors of cherry and raspberry.

100% Pinot Noir

14.2% Alcohol

Cellar Through 2014

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

## DISTRICT 7 - 2011/2012 Sauvignon Blanc



Sauvignon Blanc is ultra-sensitive to climate and grapes from vineyards that are just a few miles apart can impart very different taste characteristics. For the District 7 Sauvignon Blanc, they chose the fruit from two of their estate vineyards. The brisk and windy conditions in the northern estate vineyard bring out the grassy and herbal traits of this varietal, while the estate vineyard located about 20 miles south, which has a little more sunshine and warmth, brings out the fruity melon flavors.

A lively array of melon, passion fruit and citrus flavors glide across the palate. This is a vibrant wine that finishes with a refreshing, crisp acidity. The District 7 Sauvignon Blanc makes a lovely apéritif or as an accompaniment with simple seafood, herbal- prepared white meat dishes, and spicy, ethnic cuisines.

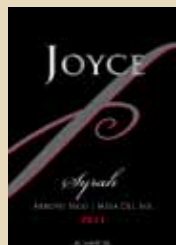
100% Sauvignon Blanc

13.5% Alcohol

Cellar Through 2014

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

## JOYCE VINEYARDS - 2011 Mesa del Sol Syrah (Club Red)



Jake Hougham planted the Mesa del Sol vineyard in the early 1990's to 15 acres of Syrah. Before his passing, it was his dream to have great single vineyard wines produced from this site. The property is 100% organically farmed by Ann Hougham. Tucked back around the corner from the Santa Lucia Highlands on a bluff overlooking the Arroyo Seco river mouth. This vineyard is bathed in warm days and mild temperatures at night allowing these Syrah vines to thrive in the arduous soil composed of granite and limestone.

The result showcases the powerful and seriousness of Syrah while also revealing its beautiful feminine side as well. A bouquet of leather, anise, white pepper and smoked meat.

100% Syrah

14.0% Alcohol

Cellar Through 2016

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

## LEOJAMI - 2012 *Viognier* (Club Blanc)



Cedar Lane Vineyard is a fully sustainable vineyard positioned on a sandy, rocky bench above the Arroyo Seco River in Monterey County. The grapes for this wine are grown on single and double cordon. Special attention is given to canopy management and the slow development of elevated aromatics which are the hallmark of incredible Viognier.

This wine has a lemon yellow core. The aromas are clean and delicate, featuring this single vineyard expression of the Viognier. Hints of papaya, lemon and orange flower rise from the glass. The palate is dry, full bodied and flavorful. Notes of citrus and cream give way to a rich and complex mouthfeel with a long and delicate finish. This wine pairs well with seafood, white meats, cream sauces and salads.

100% Viognier

14.1% Alcohol

Cellar Through 2015

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



## Cover Article Continued

You can think of veggies on pizza the same way. And, this also presents an opportunity to pair a white wine. A pizza topped with peppers, olives, onions, or mushrooms could be lovely with Pinot Noir, but how about a highly acidic white wine? Sauvignon Blanc would be a good bet.

Then there are the other pizza creations that can make for very interesting wine combos. How about the classic Hawaiian ham and pineapple? With the cheese and tomato sauce, this is a tough one, but this is probably the only pizza where we'd recommend you pop open a Riesling. And, we can't leave out seafood pizza. Although we've shown in the past where the tradition of automatically thinking white wine with fish is not always the only option, in this case we'd suggest not going much bolder than a Pinot Noir in reds. Sauvignon Blanc and Pinot Grigio are recommended as whites.

And maybe you've heard that A Taste of Monterey is now offering a delicious menu of food selections? Our menu includes 5 choices of flatbreads, a very close cousin to pizza. Our flatbread options include: Moroccan, Pig Wizard, Margherita, Viva Italia, and the Spaniard. From the names alone we're sure you can image the wide range of toppings on each and with 18 different wines by the glass available, there is ample opportunity to experiment with pairing wines as we've suggested here.

Therefore, while keeping the subtle tones of the sauce and cheese in mind, when selecting your wine with pizza, think of what wines would then pair well with the different meats, veggies, seafood, or combination thereof. As always though - we all have different tastes, and while we've tried to show you what could pair best, the best pizza-wine match is whatever you enjoy. Wine with pizza has long been downplayed, hence the term "pizza wine." But, we hope the next time you pick your pizza wine you will consider the holistic flavor combinations and put some thought into your wine selection.

**Bryce Ternet** - contributing editor and author of the recently released: *"The Stevenson Plan, A Novel of the Monterey Peninsula."* See <http://www.mbryceter.net.com/> for more.



## MEET THE

*Staff*



**KAELA MILLER!**  
Certified Sommelier  
A Taste of Monterey

## CONGRATULATIONS!

...to our own Kaela Miller. After years of study and of course lots and lots of sampling, Kaela recently passed the Level II Exam for the Court of Master Sommeliers. We are so proud.

So, this means if you have a question about anything wine related, this Certified Sommelier will be able to answer with clear insight (or skillfully make it up). :) Way to go Kaela!

### \$5 WINE CLUB MEMBER SPECIAL



### Club Crostinis

Crostini with whipped goat cheese, Lomo, Inzana Ranch figs and Summer Fruit glaze

Every month A Taste of Monterey will be featuring a special menu item, at a great price, exclusively offered to our wine club members. Enjoy with one of your favorite Monterey wines (or beer!) at our tasting room.

Try this tasty treat with your next glass of Chardonnay or Pinot Noir - Chef Adam

## RECIPE

### Marinara Syrah Sauce

#### INGREDIENTS

1 tablespoon	good extra virgin olive oil
1 cup	chopped yellow onion (1 onion)
1 1/2 teaspoons	minced garlic
1/2 cup	red wine, such as Syrah, Chianti or Cabernet
1 (28-ounce) can	crushed tomatoes, or plum tomatoes in puree
1 tablespoon	each of basil and Italian parsley
1 1/2 teaspoons	kosher salt
1/2 teaspoon	freshly ground black pepper



#### DIRECTIONS

Heat the olive oil in a large (12-inch) skillet. Add the onion and saute over medium heat until translucent, 5 to 10 minutes. Add the garlic and cook for 1 more minute. Add the wine and cook on high heat, scraping up all the brown bits in the pan, until almost all the liquid evaporates, about 3 minutes. Stir in the tomatoes, parsley, salt, and pepper. Cover, and simmer on the lowest heat for 20 minutes.



### 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.

### PLEASE SEND QUESTIONS OR COMMENTS TO:

A Taste of Monterey  
Attn: Elaine Hewett  
700 Cannery Row, Ste. KK  
Monterey, CA 93940  
(888) 646-5446 ext. 13  
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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### 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**

AUGUST SELECTIONS		REGULAR PRICE*	12-BOTTLE DISCOUNT PRICE*	6-BOTTLE DISCOUNT PRICE*
	Paraiso Vineyards 2010 Pinot Noir	\$25.00	\$18.75	\$20.00
	District 7 2011/2012 Sauvignon Blanc	\$16.00	\$12.00	\$12.80
	Joyce Vineyards 2011 Mesa del Sol Syrah	\$24.00	\$18.00	\$19.20
	Leoami 2012 Viognier	\$25.00	\$18.75	\$20.00
JULY SELECTIONS		PRICES EXPIRE 09/30/2013		
	Marilyn Remark Winery 2010 GSP	\$28.00	\$21.00	\$22.40
	Nobel Vines 2011 446 Chardonnay	\$14.00	\$10.50	\$11.20
	Nobel Vines 2011 667 Pinot Noir	\$16.00	\$12.00	\$12.80
	Marilyn Remark Winery 2011 VMR	\$28.00	\$21.00	\$22.40
JUNE SELECTIONS		PRICES EXPIRE 08/31/2013		
	Poppy 2009 SLH Pinot Noir	\$25.00	\$18.75	\$20.00
	Holman Ranch 2011 Sauvignon Blanc	\$20.00	\$15.00	\$16.00
	Line Shack 2006 Zinfandel	\$18.00	\$13.50	\$14.40
	Wrath 2011 Ex Anima Chardonnay	\$23.00	\$17.25	\$18.40
PRIVATE RESERVE CLUB		PRICES EXPIRE 08/31/2013		
	Le Mistral 2008 Mistral	\$45.00	\$33.75	\$36.00
	Joyce 2010 Tondre Pinot Noir	\$35.00	\$26.25	\$28.00
	Bernardus 2010 Soberanes Chardonnay	\$40.00	\$30.00	\$32.00
<p>TO ORDER, CALL TOLL-FREE: 888-646-5446 *PRICES LISTED REFLECT PRICE PER BOTTLE. NO OTHER DISCOUNTS APPLY.</p>				